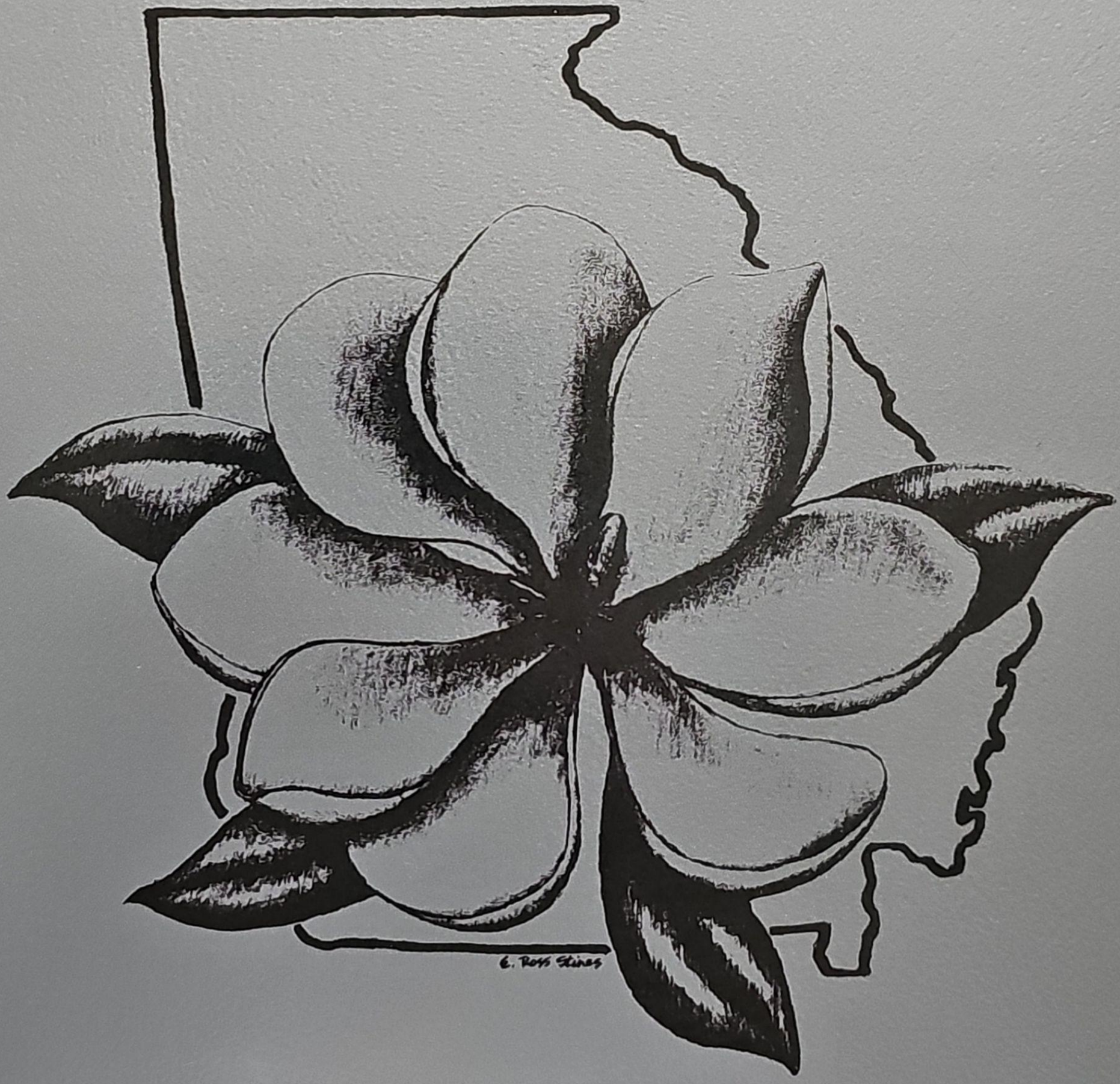
Cooking Across Georgia II



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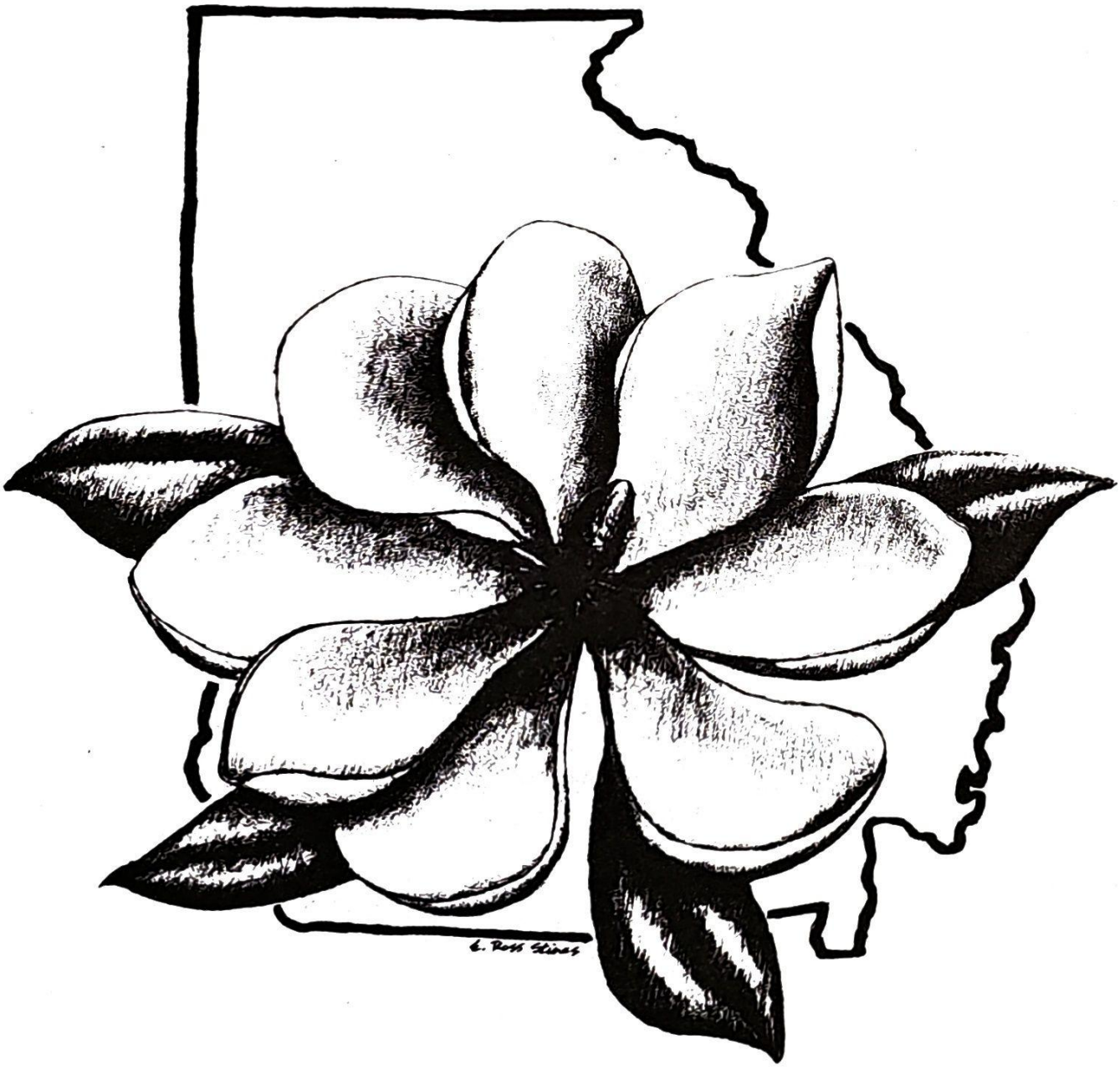
Cooking Across Georgia II



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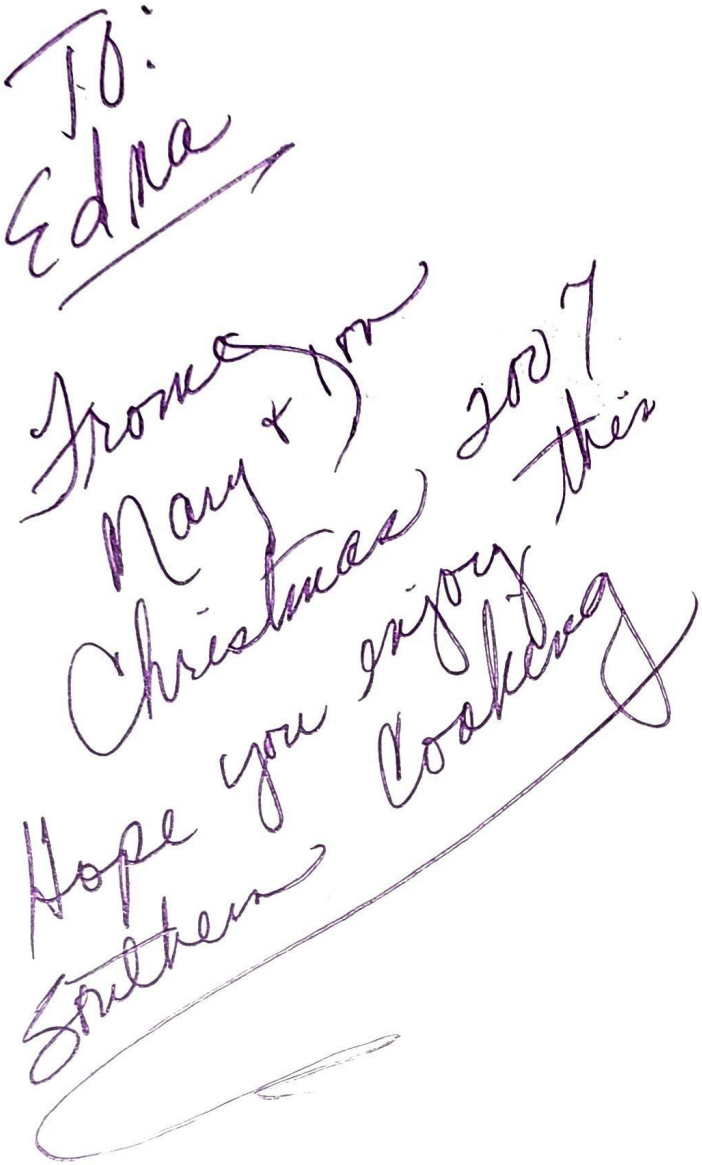

Citizens of Georgia Power
a service organization established in 1962 and made up of employees and retirees of Georgia Power and their spouses

Georgia Power Ambassadors
Established in 1984 and made up of retired employees and their spouses

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Cooking Across Georgia II

First Edition

a collection of recipes compiled by
Citizens of Georgia Power
&
Georgia Power Ambassadors

Volunteer Services
Georgia Power
241 Ralph McGill Boulevard
Atlanta, Georgia 30308
2005

Dedication

Heartfelt thanks to the members of both organizations who support Georgia Power's efforts to be "A Citizen Wherever We Serve."

Special thanks to the Cookbook Committee:

Delores Lindsey, Chair
Leola Adams
Vesta Doster
Juanita Hughes
Margaret Logan

to the staff of Volunteer Services:

Sherri King
Wanna Philpot
Edie Scales

to:

Emily R. Stines, Artist
Ken Bradley, Technical Advisor
Peggy M. Grubb, Editor

and to:

all of our contributors for their support

Foreword

Citizens of Georgia Power members along with our retiree friends, the Georgia Power Ambassadors, are pleased to offer a collection of our favorite dishes from more than 50 Georgia communities.

Southerners are known for exceptional cooking and we hope you will enjoy preparing and tasting these dishes---preferably cooked using an electric stove.

Through a variety of projects and lending a helping hand, we embody Georgia Power's long-time commitment to corporate good citizenship, both toward our own employees and the community at large. We are proud to represent Georgia's largest utility company.

We provide financial support for our registered charities of Electric Kids, Inc., Georgia Power Family House, Inc., and Educational Loan Fund, Inc. We donate tens of thousands of service hours each year and hundreds of thousands of dollars in support of various strategic and corporate initiatives throughout the state

We are a diverse group and reside in large cities and small towns. We represent an assortment of skills and talents including cooking and serving thousands of meals; so it is evident that we appreciate fine cooking.

We hope you like using this cookbook as much as we have enjoyed gathering the recipes. It is our way of sharing our homes and kitchens with you.

Proceeds from the book will benefit the Educational Loan Fund, Inc. which provides interest-free college loans for sons and daughters of our members.

Bon appetite!

Peggy M. Grubb
Editor and Manager of Volunteer Services

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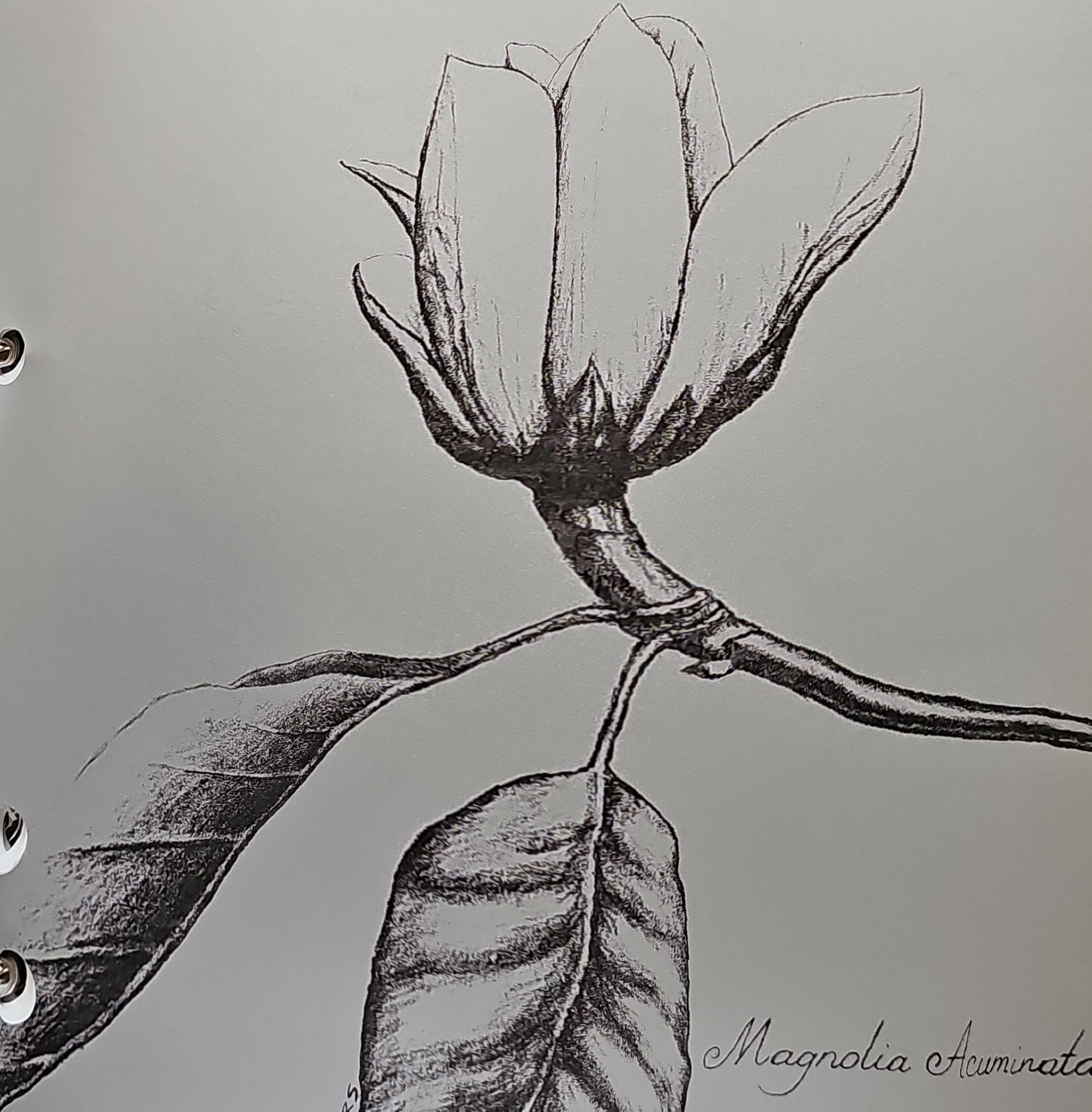
♥ Indicates heart-healthy recipe

Appetizers



Magnolia Acuminata

APPETIZERS

Amelia's Walnut Balls
Anytime Snack
Avocado Cream Cheese Spread
Bacon Spanish Onion Dip
Bite-Size Cheese Cakes
Blue Cheese Ball
Cheddar Dill Knots
Cheese Krispies
Cheese Ring
Cheese Spread for Homemade Bread
Cheese Straws
Cheesy Hot Artichoke Dip
Chili Cheese Dip
Chili Relleno Dip
Christmas Whiskey Pecans
Clam Dip
Cocktail Pecans
Corn and Field Peas Dip
Crab Krueger
Crabmeat Spread
Cucumber and Yogurt Dip
Dad's Chili Con Queso
Dried Beef Cheese Ball
Easy Cheese Ball
Fennel Chews
Fresh Fruit Dip
Frosted Orange Pecans
Glazed Party Wings
Glazed Walnuts/Almonds
Ham and Biscuits
Ham Ball
Heavenly Fruit Dip
Hidden Valley Ranch Oyster Crackers
Honey Glazed Pecans
Hot Cheese and Beef Dip
Hot Ham and Cheese Spread
Jalapeno Cheese Squares
Kicked-Up Guacamole
Lady BaltimoreTarts
Margarita Dip
Millie's Sausage Cheese Balls
Miniature Cheese Cakes
Nacho Cheese Dip
Nutty Olive Cheese Log
Open-Faced Cucumber Sandwiches
Olive Cheese Ball
Pimento Cheese
Pimento Cheese Spread
Pineapple Cheese Ball
Roasted Pecans
Seafood Dip
Seven-Layer Dip
Shrimp Butter
Shrimp Dip
Smokies
Spiced Nuts
Spicy Crackers
Spinach Dip
Spinach Squares
Stuffed Mushrooms #1
Stuffed Mushrooms #2
Sun-Dried Tomato Torte
Sweet and Sour Meatballs
Taco Dip
Tangy Cheese Ring
Vegetable Bars
Water Chestnuts Rolled In Bacon w/Sauce
Yummy Apples and Dip

BITE-SIZE CHEESE CAKES

Faye Roberson
Thomson CGP

2	(8-ounce) packages cream cheese
¾	cup sugar
3	eggs (separated)
	Softened margarine
	Graham cracker crumbs
¾	cup sour cream
2 ½	teaspoons sugar
1	teaspoon vanilla

Mix together softened cream cheese, sugar and egg yolks. Beat 3 egg whites until stiff. Add to cream cheese mixture.

Butter mini muffin pans heavily with softened margarine. Coat with crushed graham cracker crumbs. Shake off excess graham cracker crumbs.

Put approximately 1 tablespoon of mixture into each tin. Cook 15 minutes at 350 degrees and remove from oven.

Mix sour cream with sugar and vanilla. Add a small amount to each tin. * Put back in oven for 5 minutes. Remove from muffin tin with a fork.

*I sometimes skip this step and top each cake with a small amount of cherry pie filling.

BLUE CHEESE BALL

Eugenie Rogers
Tifton CGP/South Georgia Ambassadors

1	(8-ounce) package cream cheese
1	(6-ounce) package blue cheese
½	stick butter
1/3	cup chopped black olives
1	teaspoon chopped chives
	Chopped pecans or walnuts

Mix all ingredients. Chill until you can make it into a ball. Roll in chopped pecans or chopped walnuts. Serve with your favorite crackers.

Tip: *For a quick appetizer, 20 minutes before your guests arrive, mix 2 (3-ounce) packages softened cream cheese with ¼ cup pickle relish. Then spoon some of mixture on each slice of 1 (16-ounce) package salami slices; roll up and secure with a toothpick. This makes about 20 appetizers.*

Tip: *For spur-of-the-moment occasions and for snacking, keep a few of these canned or packaged appetizers on hand: cheese wedges, potato chips, boned chicken or turkey, pretzels, anchovy paste, tuna or salmon, onion flavored crackers, popcorn, ripe or green olives, nuts cheese spread in a variety of flavors, deviled ham, liverwurst or corned beef spread and cocktail franks.*

CHEDDAR DILL KNOTS

Kimberly Glissen
Brunswick CGP

1 package Pillsbury hot roll mix
3 tablespoons finely chopped fresh dill weed or 1 tablespoon dried dill
2 tablespoons butter or margarine (softened)
1 egg
4 ounces finely shredded sharp or medium cheese
1 cup water (heated to 120-130 degrees)
1 tablespoon Dijon mustard

Glaze:
1 teaspoon water
1 egg
1 teaspoon Dijon mustard

Generously grease cookie sheets. In large bowl, combine flour mixture with yeast foil packet, cheese and dill. Mix well. Stir in hot water, butter, mustard and egg until dough pulls away from sides of bowl. Turn dough out onto lightly floured surface.

With greased or floured hands, shape dough into a ball. Knead dough 5 minutes until smooth, sprinkling with additional flour if necessary to reduce stickiness. Cover dough with large bowl; let rest 5 minutes. Divide dough into 20 pieces.

On lightly floured surface, roll each piece into an 8-inch rope: tie into loose knot. Place 2 to 3 inches apart on greased cookie sheets. Cover loosely with greased plastic wrap and cloth towel. Let rise in warm place (80-85 degrees) for 25 minutes or until almost doubled in size. Heat oven to 375 degrees and uncover dough.

In small bowl, heat all glaze ingredients; lightly brush over rolls. Bake at 375 degrees for 13-18 minutes or until golden brown. Serve warm or cool. Yield: 20 rolls

CHEESE KRISPIES

Elnetta Smith
Altamaha Ambassadors

2 sticks margarine
1 (8-ounce) package Cheddar cheese (sharp or extra sharp)
2 cups plain flour
2 cups Rice Krispies
¼ teaspoon salt
¼ teaspoon red pepper

Grate cheese fine. Add to margarine; blend. Add flour, Rice Krispies, salt and red pepper. Mix all ingredients well, usually have to mix with hands. Shape into marble-size pieces. Flatten on ungreased cookie sheet. Bake 10 minutes or until brown at 375 degrees.

Yield: Approximately 10 dozen

Similar recipe submitted by:
Oneida Turner
Metro South Ambassadors

CHEESE RING

Sheila Strickland
Customer Care Center CGP

1 pound sharp Cheddar cheese (grated)
1 pound mild Cheddar cheese (grated)
1 small onion (grated)
1 cup mayonnaise
1 teaspoon red pepper (optional)
1 cup chopped pecans (mix with other ingredients or cover the ring with pecans)
1 (18-ounce) Jar Smucker's strawberry preserves
1 box Townhouse crackers

Mix first 6 ingredients and form into a ring-shaped mold. Use a Tupperware gelatin mold, or mold with your hands. Put preserves into center hole. Serve with crackers.

CHEESE SPREAD FOR HOMEMADE BREAD

Tammy Canady
Vidalia CGP

1 (8-ounce) package shredded Cheddar cheese
2 tablespoons mayonnaise
½ cup sour cream
Dash of garlic powder
2 tablespoons Worcestershire sauce

Combine ingredients and stir until blended. Refrigerate if not ready to use. Serve at room temperature.

CHEESE STRAWS

Faye Roberson
Thomson CGP

¼ pound butter or margarine (softened)
1 pound sharp Cheddar cheese (shredded)
1 teaspoon salt
¼ teaspoon red pepper
2 cups all-purpose flour

Mix cheese, flour, salt and pepper in food processor (if food processor is small, make two mixings). Put in mixing bowl; add butter or margarine and mix well. Chill slightly and put through cookie press onto slightly greased cookie sheet. Bake for 10-15 minutes at 300 degrees.

Similar recipe submitted by:
Audrey Wimberly
State President 1994

CHEESY HOT ARTICHOKE DIP

Tasha Hardegree
Customer Care Center CGP

1 (14-ounce) can quartered artichokes
1 cup mayonnaise
1 cup shredded Parmesan cheese

Drain artichokes; chop well in bowl. Add mayonnaise and cheese and mix very well. Place into a casserole dish and bake at 225 degrees for 20 to 25 minutes.

CHILI CHEESE DIP

Tasha Hardegree
Customer Care Center CGP

1 (15-ounce) can chili, no beans
4-8 ounces Velveeta or Velveeta light (depending on taste)
1 bag tortilla chips

Put chili in saucepan and heat on medium. While chili is warming, cut Velveeta into cubes and stir into chili gradually. When all the Velveeta is melted and chili is hot, pour into bowl and garnish with tortilla chips. Serve and enjoy!

Tip: *If guacamole dip is not served immediately, refrigerate in a covered bowl with avocado pits immersed in guacamole. This will help prevent the avocado from darkening on standing.*

CHILI RELLENO DIP

Wendy Jackson
Clayton CGP

3 large tomatoes (chopped)
4 green onions (chopped)
1 (4 ¼-ounce) can chopped black olives
1 (4-ounce) can green chilies
3 tablespoons olive oil
1 clove garlic (minced)
1 ½ tablespoons red wine vinegar
Salt and pepper to taste
Chopped Jalapeno pepper (optional)

Combine all ingredients. Refrigerate for at least 1 hour. Serve with lime tortilla chips.

CHRISTMAS WHISKEY PECANS

Marie Binion
Plant Scherer CGP

1 cup granulated sugar
½ cup evaporated milk
¼ teaspoon salt
2 tablespoons bourbon
3 cups pecan halves

In a large, heavy saucepan, combine sugar and evaporated milk and bring to a low boil over medium heat, stirring constantly. Cook until the syrup registers 240 degrees on a candy thermometer or forms a soft ball when a little is dropped into ½ cup cold water. Remove pan from heat. Add salt, bourbon and pecans and stir until the nuts are thoroughly coated with syrup. Pour the pecans onto waxed paper and cool completely before storing in an airtight container.

Similar recipe submitted by:
Carolyn Terry
Plant Hammond CGP/Rome Ambassadors

CLAM DIP

Irene Gray
Tallulah Falls CGP

1 (6 ½-ounce) can minced clams
1 (8-ounce) package cream cheese (softened)
1 tablespoon Worcestershire sauce
3 tablespoons minced onion

Drain the clam juice into a cup and set aside. Beat the cream cheese until fluffy. Add the rest of the ingredients except the clam juice. Mix well. Gradually add the clam juice until the dip is the consistency that you prefer. Chill for two hours and serve with Fritos Scoops.

COCKTAIL PECANS

Sherri King
General Office CGP

1 pound pecan halves
2 tablespoons butter or margarine
½ teaspoon seasoned salt
3 tablespoons of Worcestershire sauce
1-2 dashes of hot pepper sauce (optional)

Put butter, seasoned salt and hot pepper sauce in a 12-x-8-x-2-inch baking dish. Place in a 300-degree oven until butter melts. Add pecans, stirring until all are butter coated. Bake for about 15 minutes, stirring occasionally. Sprinkle with Worcestershire sauce and stir again. Continue baking for another 15 minutes or until crisp.

CORN AND FIELD PEAS DIP

Kelly Edenfield
Statesboro CGP

2 (15.8-ounce) cans field peas w/snaps (rinsed and drained)
2 (11-ounce) cans shoe peg corn (drained)
2 (10-ounce) cans diced tomatoes and chilies (Rotel)
1 (14 ½-ounce) can diced tomatoes
5 green onions (diced fine)
1 (16-ounce) bottle zesty Italian dressing
2 garlic cloves (minced)
1 tablespoon fresh parsley (chopped fine) or ½ tablespoon dried parsley

Stir together all ingredients. Cover and chill 8 hours. Drain well before serving with Scoops corn chips.

CRAB KRUEGER

Lee Krueger
Carrollton CGP

½ teaspoon dry mustard
½ teaspoon sweet paprika
Pinch of celery salt
Dash of Tabasco
Dash of Worcestershire sauce
2 cups mayonnaise
½ cup chili sauce
Dash of tarragon vinegar
3 cups cooked flaked crabmeat
6 slices of bacon (cut into 1-inch pieces)
30-36 small slices of thinly sliced Italian bread

Preheat oven to 350 degrees. Blend mustard, paprika, celery salt, Tabasco and Worcestershire. Stir in mayonnaise, chili sauce and vinegar. Divide the crabmeat among the slices of bread. Spoon sauce over crabmeat. Top with a piece of bacon. Place under broiler until sauce browns and bacon crisps.

CRABMEAT SPREAD

Jewel Lewis
Statesboro CGP

½ medium onion (grated) with juice
4 (3-ounce) packages cream cheese (softened)
2 tablespoons mayonnaise
2 tablespoons Worcestershire sauce
1 tablespoon lemon juice
1 (6-ounce) jar chili sauce
2 cups crabmeat (drained)

Combine first five ingredients. Place in serving dish. Cover with chili sauce and crabmeat. Chill and serve with Ritz crackers.

CUCUMBER AND YOGURT DIP

Doniver Black
Austell CGP

1 cucumber
1 (8-ounce) container plain yogurt
Garlic powder to taste
Dash of Worcestershire sauce

Scrub cucumber to remove wax. Grate unpeeled cucumber and drain well until almost dry. Combine with other ingredients. Serve with crackers.

Yield: 1 ½ to 2 cups

DAD'S CHILI CON QUESO

Dot Hastings
Valdosta CGP

1 onion (chopped fine)
2 peeled green chilies (chopped fine)
2 tablespoons bacon grease
½ cup red chili puree
1 cup Velveeta cheese cut into small cubes
Salt
Pepper
Garlic salt

Sauté finely chopped onions and chilies in hot bacon grease until light brown. Add red chili puree and cheese. Reduce heat and stir constantly. Simmer until all the cheese is melted. Never let mixture boil. Season to taste. Serve hot. Use a chafing dish to keep mixture hot. Serve with Tostados or Fritos. Can be frozen and reheated.

This is a favorite dip that Dad makes every year and serves at our family beach trips. Dad brought the recipe home from El Paso, Texas, where he attended reserve training.

DRIED BEEF CHEESE BALL

Audrey Wimberly
State President 1994

2 (8-ounce) packages cream cheese
1 (4 ½-ounce) jar Armour dried beef (chopped fine)
1 bunch green onions (finely cut)
2 tablespoons Worcestershire sauce (or to taste)
½ teaspoon garlic salt

Mix ingredients together. Cover and refrigerate until firm. Shape into ball.

EASY CHEESE BALL

Audrey Wimberly
State President 1994

2 (8-ounce) packages cream cheese
4 ½ ounces grated Cheddar cheese (sharp NY)
1 (1-ounce) envelope Hidden Valley Ranch dressing (original recipe)
Chopped pecans

Let cream cheese and sharp cheese reach room temperature. Mix cheeses, gradually adding dressing mix, a little at a time until package is used. Refrigerate 45 minutes. Shape into 1 large or 2 small balls and roll in nuts. Store in refrigerator.

FENNEL CHEWS

Verna Bennett
Statesboro CGP

¼ cup butter
1 cup brown sugar
1 egg
1 teaspoon vanilla flavoring
1 teaspoon crushed fennel seeds
½ cup sunflower seeds
1 cup unbleached plain flour
¼ teaspoon salt
1 teaspoon baking powder

Beat butter, sugar and egg; add flavoring, crushed fennel seeds and sunflower seeds. Mix well. Add dry ingredients that have been sifted together. Distribute mixture in an 8x8-inch square pan that has been well buttered and dusted with flour. Bake at 350 degrees until mixture pulls away slightly from pan – about 20 minutes. Cool on a rack for five minutes; turn out and cut into squares.

Yield: 25 chews

FRESH FRUIT DIP

Faye Roberson
Thomson CGP

1 (8-ounce) package Philadelphia cream cheese (softened)
1 (7-ounce) jar Kraft marshmallow crème
Strawberries, pineapple, grapes or other fresh fruit

Combine cream cheese and marshmallow crème; mix until well blended. Serve with fresh fruit.

Yield 2 cups.

Similar recipe submitted by:
Tasha Hardegree
Customer Care Center CGP

FROSTED ORANGE PECANS

Sarah Payne
Metro South Ambassadors

2 ½ cups sugar
Grated peel of one orange
1 (12-ounce) can evaporated milk (Pet or Carnation)
4 cups nuts

Cook sugar, orange peel and evaporated milk to consistency of fudge; add nuts. Beat and pour into big pan. Spread and allow to cool. Separate into clusters.

GLAZED PARTY WINGS

Tasha Hardegree
Customer Care Center CGP

1 (1.4-ounce) packet onion soup mix
1 (12-ounce) jar apricot preserves
1 (16-ounce) bottle Russian dressing
12 chicken wings

Mix together onion soup mix, apricot preserves and Russian dressing. Stir until preserves are not in big globs. Set aside. Wash and bend winglets under wings. While they are drip-drying, spray a 9x13-inch pan with Pam. Arrange wings in pan. Pour mixture over the wings. Put in 350-degree oven and cook for 45 minutes.

GLAZED WALNUTS/ALMONDS

Tasha Hardegree
Customer Care Center CGP

1 cup water
2 cups sugar
¼ teaspoon cinnamon
4 cups walnuts or almonds

Using a heavy skillet, combine water, sugar and cinnamon. Cook over medium heat until sugar is completely dissolved; stirring often. Add nuts and stir continuously until all of the liquid is absorbed. Spread onto a cookie sheet and separate. Let cool for 1 hour to dry.

HAM AND BISCUITS

Audrey Wimberly
State President 1994

1 pound shaved ham
1/3 pound grated Swiss cheese
3 tablespoons Dijon mustard
3 tablespoons poppy seed
1 teaspoon Worcestershire sauce
2 tablespoons grated onion
3 pans Tatum rolls
Mayonnaise

Cut rolls with electric knife. Spread rolls with mayonnaise; then spread the mixture on rolls. Cut between rolls (24 pieces). Put back in foil pan; cover with foil. May be frozen until needed. Bake at 200 or 250 degrees when ready to use.

HAM BALL

Nettie Ward
Metro South Ambassadors

1 (8-ounce) package cream cheese
¼ cup mayonnaise
2 cups ground cut ham
2 tablespoons chopped parsley
1 teaspoon minced onion
¼ teaspoon hot pepper sauce
½ cup pecans (chopped)

Blend cream cheese and mayonnaise until smooth. Put in rest of ingredients except pecans. Put in refrigerator until cold. Form into ball and roll in chopped pecans. Serve with crackers.

HEAVENLY FRUIT DIP

Marty Bleakley
Conyers CGP

½ cup sugar
2 tablespoons all-purpose flour
1 cup pineapple juice
1 egg (beaten)
1 tablespoon butter
1 cup whipping cream (whipped)

Combine first 5 ingredients in heavy saucepan. Cook over medium heat stirring constantly until smooth and thickened. Cool. Whip cream and fold into pudding mixture. Serve with any combination of fruit.

HIDDEN VALLEY RANCH OYSTER CRACKERS

Peggy Gunter
Rome Ambassadors

¾ cup Crisco oil
1 (1-ounce) package Hidden Valley Original Ranch (buttermilk recipe) salad dressing mix
½ teaspoon dill weed
¼ teaspoon lemon pepper
¼ teaspoon garlic powder
1 large box of oyster crackers

Whisk together first five ingredients. Pour over crackers, stir and coat well. Place on baking sheet and bake at 275 degrees for 15-20 minutes. Store in airtight container.

Yield: 11 to 12 cups

HONEY GLAZED PECANS

Jim and Arlene Tidwell
Rome Ambassadors

1 cup pecan halves
¼ cup honey
Dash of red pepper

Cook pecans, honey and pepper in skillet on medium high for 4 minutes until mixture is foamy. Spread on greased baking sheet. Separate and cool completely.

To double recipe: Double the amount of pecans and pepper, but use the same amount of honey.

HOT CHEESE AND BEEF DIP

Audrey Wimberly
State President 1994

1 (8-ounce) package cream cheese
3 tablespoons milk
1 (3-4 ounce) package dried chipped beef (cut up fine with food processor)
2 tablespoons chopped onion
½ teaspoon pepper
Dash of garlic salt
½ cup sour cream
½ cup chopped pecans

Mix all ingredients except nuts. Sprinkle nuts on top. Bake in ovenproof dish for 20 minutes at 350 degrees. Serve hot with crackers.

HOT HAM AND CHEESE SPREAD

Christy Cochran
Metro West CGP

1 (8-ounce) tub Philadelphia cream cheese spread
1 cup shredded Cheddar cheese
3 slices smoked ham (finely chopped)
Ritz crackers

Mix cream cheese spread, Cheddar cheese and ham until well blended. Spoon into ovenproof crock or 9-inch pie plate. Bake at 350 degrees for 20 to 25 minutes or until puffed and lightly browned. Serve warm as a spread with crackers.

JALAPENO CHEESE SQUARES

Jewel Lewis
Statesboro CGP

4 cups (16 ounces) shredded Cheddar cheese
4 eggs (beaten)
1 teaspoon minced onion
4 canned jalapeno peppers, seeded and chopped or 2 teaspoons canned green chilies

Combine all ingredients, stirring well. Spread cheese mixture into ungreased 8-inch square pan. Bake at 350 degrees for 30 minutes. Cut into 1-inch squares.

Yield: 64 squares.

"KICKED-UP" GUACAMOLE

Eric Stiles
Plant Hammond CGP

1	large or 3 small avocados (soft to the touch)
½	green bell pepper
½	onion (Vidalia onions add great flavor; red onion adds color)
½	tomato (use home grown if you can)
½	jalapeno pepper (optional)
2	cloves of garlic
1	small bundle of fresh cilantro
1	lemon (juiced)
	Salt and pepper to taste

Remove the core of the bell pepper. Peel the onion, tomato and the garlic cloves. Remove cilantro leaves from stems (you may not need all the cilantro, so add to taste). Finely chop (or mince) all these ingredients including the jalapeno pepper and mix them together in a large bowl. Add lemon juice, salt and pepper. At this point you basically have a Pico de Gallo dip. Cut the avocados around their perimeters and twist the two halves apart. To remove the pit, hold the half with the pit facing up and chop your chef knife blade into the pit and twist to remove it. Use a metal spoon to remove the avocado from its skin. Mix/mash avocados into the Pico de Gallo until a somewhat smooth consistency is reached. Serve with your favorite tortilla chips. Recipe makes about one quart.

"Kicked-Up" Guacamole recipe hints continued on next page:

"Kicked-Up" Guacamole recipe continued:

Success Hints:

- Use a good chef's knife for chopping.
- Chop the vegetables ahead of time, but not the avocados.
- Chop all the ingredients and use half of the Pico de Gallo as a separate dip and serve picante sauce as a third choice.
- Make one long peel when peeling the tomato. Roll the peeling up to create a small rose-like garnish.
- If needed, use plastic wrap to store the dip by placing the wrap in direct contact with the dip. No air should contact the dip. Skim off the surface of the dip should it become discolored.
- Try differing proportions of these ingredients.
- Make this appetizer for holiday occasions to keep family and friends satisfied until the meal is served.
- Encourage skeptics and kids to try your dip; they will like it.

LADY BALTIMORE TARTS

Marie Binion
Plant Scherer CGP

3	eggs (well beaten)
1 ½	cups firmly packed brown sugar
½	cup light corn syrup
1 ½	cups chopped pecans
1	cup flaked coconut
½	cup chopped red candied cherries
1	teaspoon vanilla extract
½	teaspoon almond extract
16	(3-inch) unbaked commercial tart shells
	Sliced red candied cherries (optional)

Combine first 3 ingredients, stirring until well blended. Stir in pecans, coconut, chopped cherries and flavorings. Spoon about ¼ cup mixture into each tart shell. Bake at 300 degrees for 40 minutes or until tarts are set. Garnish with sliced cherries, if desired.

Yield: 16 (3-inch) tarts

MARGARITA DIP

Susan Cantrell
Carrollton CGP

1 (10-ounce) can Rotel diced tomatoes and green chilies (drained and divided)
1 (16 ounce) can traditional refried beans (divided)
2 cups prepared guacamole (divided)
1 cup shredded Cheddar cheese (divided)
¼ cup sliced green onions (divided)
¼ cup sour cream (divided)
2 tablespoons sliced ripe olives (divided)
Tortilla chips

Reserve ½ cup drained tomatoes. Blend remaining tomatoes into refried beans. Portion beans equally into four 8- to 9-ounce margarita glasses. Press them into the bottom of each glass, spreading up the sides of the glass. Top the bean layer in each glass with layers of the following ingredients: ½ cup guacamole, ¼ cup cheese, 2 tablespoons remaining tomatoes, 1 tablespoon green onions, 1 tablespoon sour cream and ½ teaspoon olives. Place one tortilla chip at edge of each glass. Serve with additional tortilla chips.

MILLIE'S SAUSAGE CHEESE BALLS

Richard Lane
Athens Ambassadors

3 cups Bisquick
2 cups grated sharp cheese
1 pound hot sausage

Mix together; if too stiff, add 1 tablespoon water at a time. Roll into ¾-inch balls. Place balls on a cookie sheet and freeze. After cheese balls are frozen, place in a zip-lock bag. Remove the number of balls you would like to prepare and bake at 350 degrees for 12-15 minutes.

Yield: Approximately 70 cheese balls

Similar recipe submitted by:
Pam Pitts
General Office CGP
Tammy Canady
Vidalia CGP

MINATURE CHEESE CAKES

Pauline Smith
Macon CGP

2 (8-ounce) packages cream cheese
¾ cup sugar
2 eggs
1 tablespoon lemon juice
1 teaspoon vanilla flavoring
12-16 vanilla wafers
1 (21-ounce) can cherry pie filling

Line miniature muffin tins with paper cupcake liners. Place one vanilla wafer in bottom of each liner. Combine remaining ingredients, except cherry pie filling, and mix well. Spoon mixture into lined muffin tins. Bake for 20 minutes at 350 degrees. Let cool and remove liners. Place small spoonful of cherry filling into sunken spot on cheesecakes

NACHO CHEESE DIP

Debby Maddox
Forest Park CGP

2 pounds ground beef
2 (1 ¼-ounce) packages taco mix
1 (16-ounce) jar Picante sauce
3 cups Velveeta Mexican style cheese
1 (8-ounce) carton sour cream

Brown meat and drain; add taco mix. Add ½ of sour cream to meat mixture. Melt cheese and Picante sauce in Crock-Pot. Add meat mixture, then add the rest of sour cream and mix well. Serve with tortilla chips.

NUTTY OLIVE CHEESE LOG

Marianne Hudson
Columbus Ambassadors

½ cup chopped black olives
6 tablespoons margarine or butter
1 (8-ounce) package cream cheese
2-4 chopped green onions
¾ cup chopped nuts

Mix margarine and cheese. Add onions and olives. Mix and chill. Shape into logs. Roll in chopped nuts.

Yield: 2 nice logs

OLIVE CHEESE BALL

Laura Miller
Carrollton CGP

2 (8-ounce) packages cream cheese (softened)
¼ cup margarine (softened)
1 cup chopped green olives
1 cup chopped black olives
¼ cup chopped fresh parsley

Soften cream cheese and margarine at room temperature for 2 hours. Drain olives. Mix softened cream cheese, margarine and both kinds of olives carefully by hand. Form into a ball. Refrigerate until well chilled. Just before serving, roll ball in fresh parsley to coat. Serve on crackers.

OPEN-FACED CUCUMBER SANDWICHES

Wanna Philpot
General Office CGP

1 large or 2 medium cucumbers (peeled and diced)
1 (8-ounce) package cream cheese
½ cup mayonnaise
1 tablespoon dill weed (or dill dip mix)
Bread

Cut bread into desired size/shape for sandwiches. Drain diced cucumber to remove as much water as possible. Mix together the cream cheese and mayonnaise. Stir in drained cucumber. Stir in dill weed or seasoning. Spread on bread for open-faced sandwiches.

PIMENTO CHEESE

Alice Claxton
Altamaha Ambassadors

1 (8-ounce) tub light cream cheese (softened)
2 (8-ounce) packages shredded reduced-fat sharp Cheddar cheese
3 tablespoons dill pickle juice
¼ teaspoon ground red pepper
Dash of garlic powder
1 (4-ounce) jar diced pimento (drained)

Place cream cheese in medium bowl; beat at medium speed until smooth. Stir in Cheddar cheese and next 4 ingredients. Cover and chill at least 1 hour.

PIMENTO CHEESE SPREAD

Eleanor Mitchell
West Georgia Ambassadors

1 (8-ounce) package medium Cheddar cheese
1 (8-ounce) container cottage cheese
½ cup mayonnaise
1 (4-ounce) jar chopped pimento
2-3 drops Tabasco sauce
1/8 teaspoon black pepper
½ teaspoon salt

Grate cheese and combine with other ingredients. Mix together well. Store in tightly covered container in refrigerator.

PINEAPPLE CHEESE BALL

Jennifer Poppell
Brunswick CGP

2 (8-ounce) packages cream cheese (softened)
1 (8-ounce) can crushed pineapple (drained)
¼ cup chopped green pepper
2 tablespoons chopped onion
1 teaspoon seasoned salt
¾ cup chopped pecans

Combine first five ingredients, mixing well. Shape mixture into ball. Refrigerate several hours. Roll in chopped pecans. Serve with crackers.

Similar recipe submitted by:
Tammy Canady
Vidalia CGP

ROASTED PECANS

Garnett Grubb
Metro South CGP

2 pints pecan halves
Butter
Salt

Place pecan halves on flat baking pan. Put pats of butter in each corner and center of the pan. Lightly salt the pecan halves. Place the pecans in oven preheated to 500 degrees, and then turn the oven completely off. Let pecans stay for 8 minutes before removing from oven (some larger pecan halves take 9 minutes). This also works well with peanuts in the shell (with no butter or salt, of course).

SEAFOOD DIP

Lisa Gresham-Love
Customer Care Center CGP

1 (16-ounce) container sour cream
1 (1.4-ounce) package vegetable soup mix
1 tablespoon Miracle Whip or mayonnaise
1 (4 ¼-ounce) can shrimp
1 (6-ounce) can crab meat
1 (10-ounce) package frozen spinach (Optional)

Mix together; chill and enjoy!

SEVEN-LAYER DIP

Alice Claxton
Altamaha Ambassadors

1 (16-ounce) can pinto beans (rinsed and drained)
several drops hot red pepper sauce or to taste
1 medium chopped tomato
½ green bell pepper (seeded and chopped)
1 cup salsa
1 cup nonfat sour cream
¾ cup shredded nonfat Cheddar cheese
4 green onions (thinly sliced)
10 pitted small black olives (sliced)

In blender or food processor, puree beans, pepper sauce and 2 tablespoons water. Transfer to 12" serving platter. Spread in thin layer on platter. Leaving a 1-inch border, top bean mixture evenly with tomato, bell pepper and salsa. Leaving 1-inch border, top tomato layer evenly with sour cream and cheese. Sprinkle with green onions and olives.

Similar recipe submitted by:
Jewel Lewis
Statesboro CGP

SHRIMP BUTTER

Peggy M. Grubb
State President 1992

1 (4 ¼-ounce) can broken shrimp
2 tablespoons lemon juice

Wash and drain shrimp. Sprinkle shrimp with lemon juice

Cream together:

1 (8-ounce) package cream cheese
4 tablespoons mayonnaise
1 ½ sticks butter (must be BUTTER)
¼ teaspoon dill weed
4 tablespoons minced onion
2 ½ tablespoons lemon juice

After all ingredients are creamed together, stir in shrimp. Serve with assorted crackers.

***Tip**: Quick appetizers: On a paper plate, spread Doritos or nacho cheese-flavored chips. Sprinkle with shredded Cheddar or mozzarella cheese. Microwave for one minute. Top with slices of jalapeno peppers.*

***Tip**: For drop-in guests, try a pretty platter of seasonal fruit, cut into slices or bite-size pieces. Have two bowls for dipping: one for sour cream, the other for brown sugar. Serve with toothpicks.*

SHRIMP DIP

Martha Perkins
Metro East Ambassadors

1 (8-ounce) package cream cheese (softened)
¼ cup fresh lemon juice
1 pound shrimp (boiled, peeled and coarsely chopped)
2 cups finely chopped green onions
1 cup mayonnaise
Louisiana hot sauce or ground Cayenne pepper to taste
1 tablespoon Worcestershire sauce
Salt to taste

Stir together cream cheese and lemon juice. Stir shrimp and onions into cream cheese. Add enough mayonnaise to give mixture the consistency of a dip. Stir in the hot sauce, Worcestershire sauce and salt. Put into serving dish and chill. Dip is better made a day ahead. Serve with crackers.

Similar recipe submitted by:
Jewel Lewis
Statesboro CGP
Sheila Strickland
Customer Care Center

SMOKIES

Tammy Canady
Vidalia CGP

2 (12-ounce) Jars chili sauce (in store beside cocktail sauce)
1 (10-ounce) jar grape jelly
2 packs smokies (50 per pack)

Combine chili sauce and jelly in Crock-Pot and cook on high until melted. Turn Crock-Pot to low heat and add the smokies. Simmer for 1-2 hours.

Yield: 100 smokies

SPICED NUTS

Doniver Black
Austell CGP

1 egg white (slightly beaten)
1 teaspoon water
4 cups mixed nuts or pecans
1 cup sugar
1 tablespoon pumpkin pie spice

Combine egg white and water; add nuts and toss to coat. Combine sugar and pumpkin pie spice and toss into mixture. Place in single layer on slightly greased baking sheet. Bake at 300 degrees for 20-25 minutes.

SPICY CRACKERS ♥

Gerald Brooks
Rome Ambassadors

1 Pound box wheat saltines or 2 (8-ounce) boxes Triscuits
or mix 8 ounces of each

Mix together:

1 ½ cups canola oil
1 teaspoon crushed red pepper
1 teaspoon ground cayenne pepper
2 teaspoons garlic powder
1 (1-ounce) package powdered ranch dressing
2 teaspoons Parmesan cheese
Parsley and basil (optional)

Place crackers in large bowl with cover. Pour mix slowly over crackers, toss and tumble. All oil should be absorbed. Can add extra crackers. You can experiment with this recipe, using other crackers, less pepper, etc. Nuts may also be added.

SPINACH DIP

Nettie Ward
Metro South Ambassadors

1 cup sour cream
1 cup mayonnaise
2 tablespoons Parmesan cheese
1 (1.4-ounce) package Knorr vegetable soup mix
1 tablespoon finely chopped onion
1 (10-ounce) package frozen chopped spinach (uncooked, thawed and liquid squeezed out)
1 (8-ounce) can water chestnuts (coarsely chopped)

Combine all ingredients and refrigerate overnight.

Similar recipe submitted by:
Jewel Lewis
Statesboro CGP

SPINACH SQUARES

Angie Barnette
Plant Bowen CGP

1 cup all-purpose flour
1 teaspoon salt
2 eggs (beaten)
1 cup milk
¼ cup melted butter
½ cup chopped onion
1 pound shredded Cheddar cheese
1 (10-ounce) package frozen chopped spinach (thawed and drained)

In large bowl, combine flour and salt; then stir in beaten eggs, milk and butter. Add remaining ingredients and stir until just moistened. Pour into lightly greased pan. Bake at 350 degrees for 35 minutes.

STUFFED MUSHROOMS #1

Jewel Lewis
Statesboro CGP

1 ½ pound large mushrooms
1 (8-ounce) package cream cheese
1/3 cup sour cream
1 pound Jimmy Dean sausage

Brown sausage and drain. Mix sausage, cream cheese, and sour cream. Pull stems off mushroom caps, and clean mushrooms with a soft brush. Stuff mushrooms and bake at 425 degrees for 20 minutes (drain off water).

STUFFED MUSHROOMS #2

Debby Maddox
Forest Park CGP

½ (8-ounce) package cream cheese
1 ½ ounces Feta cheese
5 leaves of fresh basil
2 tablespoons olive oil
1 teaspoon fresh minced garlic
2 cups cooked chicken breast
Salt and pepper to taste
1 package fresh large mushrooms
Stems from the large mushrooms
1 pound Colby Jack cheese (cut up and divided)

Take out mushroom stems; hollow mushrooms. Add stems to other ingredients, except cheese; put mixture in food processor and chop up fine. After processing, cut up Colby Jack cheese and add to mixture and stir. Stuff mixture inside mushrooms and top with Colby Jack cheese. Bake at 350 degrees for 20-25 minutes.

SUN-DRIED TOMATO TORTE

Jan Kirkland
West Georgia Ambassadors

- ½ cup sun-dried tomatoes in oil (drained and chopped) or rehydrated dried tomatoes
- 1 ½ cups shredded Parmesan cheese (divided)
- 1 (8-ounce) package cream cheese (softened)
- 4 ounces goat cheese (crumbled)
- ¼ cup butter (softened)
- 2-3 minced garlic cloves
- ¼ cup minced fresh parsley
- 1 tablespoon minced fresh basil
- ½ teaspoon freshly ground pepper

Line 3-cup mold or 4-cup glass measuring cup with plastic wrap, allowing 5-6 inches to hang over edges; coat wrap with cooking spray. Sprinkle chopped dried tomatoes into prepared mold. Beat 1 cup Parmesan cheese and next 4 ingredients with an electric mixer until mixture is smooth. Reserve 1 cup mixture; spread remaining mixture over tomatoes. Beat reserved 1 cup cheese mixture, remaining ½ cup Parmesan cheese, minced parsley, basil and ground pepper until smooth. Spread over cheese mixture in mold. Fold plastic wrap over torte and chill up to 8 hours. Unmold chilled torte and serve with assorted crackers.

SWEET AND SOUR MEATBALLS

Doniver Black
Austell CGP

1 pound ground beef
½ cup bread crumbs
1/3 cup finely chopped onion
1 teaspoon salt
1 tablespoon snipped parsley
1 teaspoon Worcestershire sauce
¼ teaspoon pepper

Mix all ingredients and form into balls. Brown balls in hot oil.

Sauce:
1 (12-ounce) bottle chili sauce
1 (10-ounce) jar grape jelly

Heat chili sauce and jelly until jelly melts. Add meatballs and simmer uncovered 30 minutes. Serve in fondue pot with toothpicks.

TACO DIP

Jenneth Terry
Plant Hammond CGP

1 (9-ounce) can bean dip
1 cup mayonnaise
1 cup sour cream
1 (1 ¼-ounce) package taco seasoning
½ cup chopped onion
1 cup shredded cheese
½ cup chopped black olives
½ cup chopped tomatoes

Spread bean dip on glass plate. Mix mayonnaise, sour cream and taco seasoning. Spread on top of bean dip. Layer remaining ingredients in order listed. Serve with chips.

Similar recipe submitted by:
Jewel Lewis
Statesboro CGP

TANGY CHEESE RING

Marie Binion
Plant Scherer CGP

1 (8-ounce) package sharp Cheddar cheese
1 (8-ounce) package cream cheese
1 (8-ounce) package Velveeta cheese
1 (8-ounce) package Monterey Jack cheese with jalapeno pepper (or add 2-3 drops hot sauce)
3 tablespoons Worcestershire sauce
1 teaspoon minced garlic
1 medium onion (grated)
1 cup mayonnaise
1 cup chopped pecans (divided)
1 (18-ounce) jar peach preserves (or other kind)

Combine all ingredients except pecans and preserves. Sprinkle about ¼ cup pecans in an oiled, 7-cup ring mold and press cheese mixture into mold. Chill until firm. Unmold on platter and put remaining pecans on cheese ring. Place crackers around cheese ring and preserves in center of cheese ring. Garnish with parsley. Serve on crackers with preserves on top, if desired.

VEGETABLE BARS ♥

Karen Nix
Waynesboro CGP

2 (8-ounce) cans reduced-calorie crescent rolls
2 (8-ounce) packages light cream cheese
1 package Hidden Valley Lite Ranch dressing mix
¾ cup mayonnaise
¾ cup chopped carrots
¾ cup chopped broccoli
¾ cup chopped cauliflower
¾ cup chopped green peppers
¾ cup fat free sharp cheese

Spread crescent rolls on cookie sheet. Bake at 325 degrees for 10 minutes or until lightly brown. Cool. Mix cream cheese, mayonnaise, and Ranch dressing mix together. Spread on top of crescent rolls. Sprinkle vegetables on top of cheese mixture. Spread Cheddar cheese on top of vegetables. Refrigerate 3-4 hours. Cut into squares and serve.

Similar recipe submitted by:
Dorothy Wages
Metro West Ambassadors

WATER CHESTNUTS ROLLED IN BACON W/SAUCE

Barbara Fuquea
Austell CGP

Water Chestnuts
Bacon

Cut water chestnuts in half, if too big. Cut bacon into thirds. Wrap bacon tightly around water chestnuts (should go around several times). Put on cookie sheet close together. Bake at 350 degrees until bacon is done (not necessarily crisp). Drain fat off periodically while cooking. Take out and put in baking dish.

Sauce:
one part water to one part ketchup

Combine water and ketchup and pour over chestnuts. Bake at 350 degrees until bubbly (approximately 25 minutes). Place in chafing dish over water with candle underneath.

YUMMY APPLES AND DIP

Kathryn R. Vessell
Columbus CGP

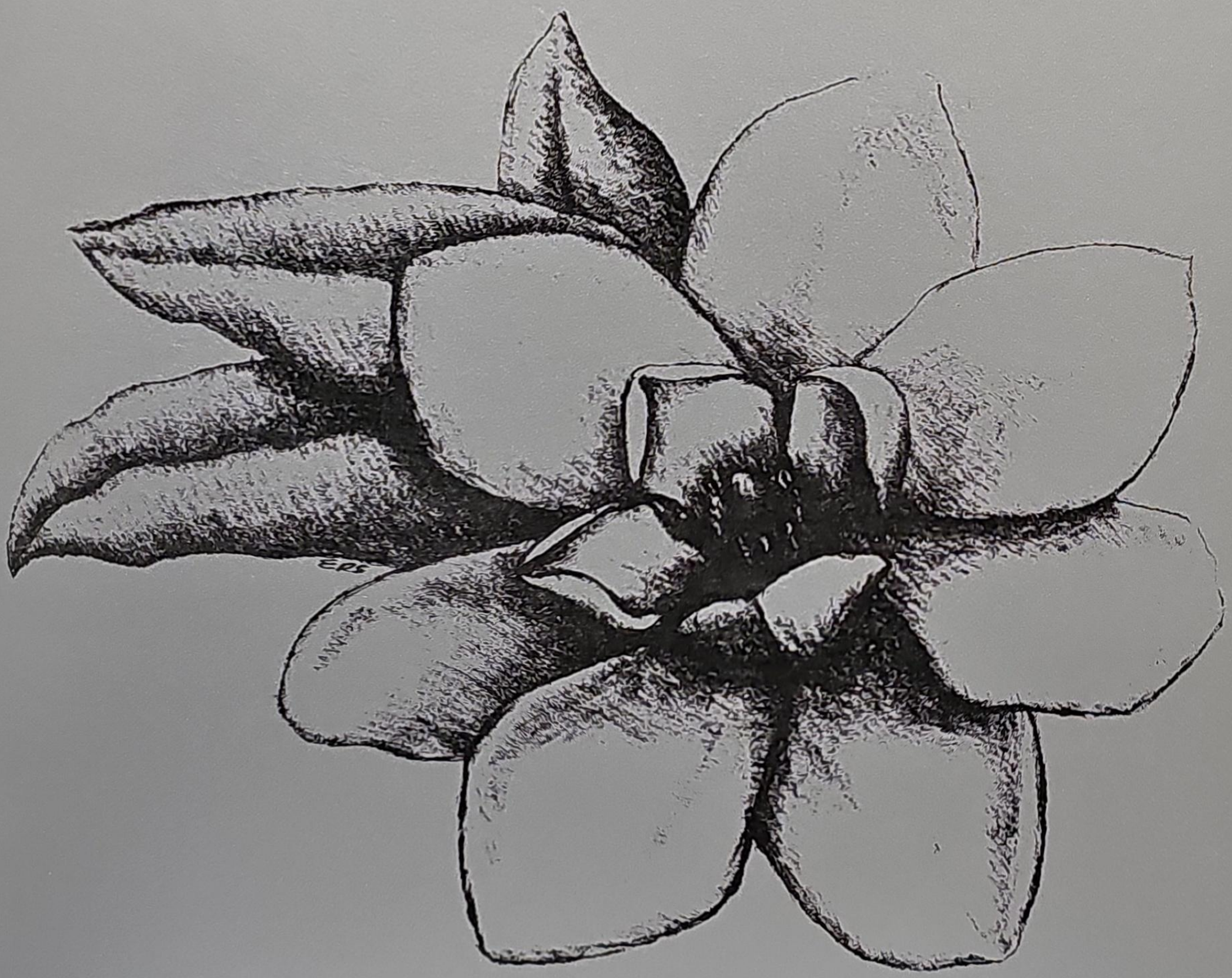
1 (8-ounce) package softened cream cheese
¾ cup light brown sugar
½ cup sugar
1 bag Heath Brickle almond chips
6 Granny Smith apples (thinly sliced)
1 quart pineapple juice

Soak apple slices in pineapple juice. Mix first three ingredients together with a mixer. Stir in brickle almond chips. Drain apples and serve.

Similar recipe submitted by:
Wanda Purcell
H. L. Thomas CGP

Notes

Beverages



Magnolia Campbellii

BEVERAGES

After School Snack Attack
Almond Tea
Aunt Mackie's Punch
Banana Punch
Brunch Punch
Cholesterol Cleanser
Delicious Pink Slush Punch
Easy Punch
Flu-Buster
Fruit Punch
Hawaiian Punch
Hot Spicy Apple-Fruit Punch
Jack Frost Warmer
Lemonade Iced Tea
Mock Pink Champagne Punch
Mulled Cider
Penny Punch
Peppermint Punch
Punch #1
Punch #2
Quick and Easy Punch
Red Punch
Russian Tea Mix
Sleepy Tea
Smoothies
Spicy Cranberry Punch
Strawberry Delight Punch
Strawberry Eggnog
Wassail Punch
Year's End Mock Champagne
Yuletide Punch Bowl

AFTER SCHOOL SNACK ATTACK

Christy Cochran
Metro West CGP

½ cup Soft Silken tofu
¾ cup chilled chocolate rice milk
½ cup chocolate sorbet
1 frozen banana (sliced)
¼ cup toasted pecans (optional)
¼ cup miniature marshmallows (optional)

Combine the tofu and rice milk in a blender. Add sorbet and banana. Blend until smooth. Add pecans and marshmallows and blend to the desired consistency.

ALMOND TEA

Vesta Doster
General Office CGP/Rome Ambassadors

2 tablespoons lemon-flavored instant tea mix
2 cups hot water
1 ½ cups sugar
10 cups cold water
1 (12-ounce) can frozen lemonade concentrate (thawed and undiluted)
1 tablespoon almond extract
2 teaspoons vanilla extract

Dissolve tea mix in 2 cups hot water and set aside. Combine sugar and 2 cups cold water in large kettle; bring to a boil and boil 5 minutes. Add tea mixture, the remaining 8 cups cold water, lemonade and extracts to the sugar syrup. Heat thoroughly.

Yield: 3 quarts

AUNT MACKIE'S PUNCH

Peggy Grubb
State President 1992

1 large package sweetened Kool-Aid Tropical Punch (mix with1 quart water)
1 (16 ounce) can frozen orange juice
1 (48 ounce) can pineapple juice
1 (2-liter) bottle 7-Up
1 (16-ounce) package frozen strawberries (sliced)
1 pint of Golden Grain (optional)

Mix all ingredients together.

BANANA PUNCH

Leola Adams
Hartwell CGP

3 bananas
3 cups sugar
6 cups water
1 (24-ounce) can unsweetened orange juice
1 (24-ounce) can unsweetened pineapple juice
¼ cup lemon juice
2 (2-liter) bottles ginger ale or lemon-lime drink

Blend all ingredients except ginger ale. Pour into jugs and freeze. Just before serving, partially thaw and crush. Then add ginger ale to make slush.

BRUNCH PUNCH

Barbara Fuquea
Austell CGP

2 (46-ounce) cans unsweetened pineapple juice
2 (46-ounce) cans unsweetened orange juice
1 (12-ounce) can apricot nectar
1 (2-liter) bottle ginger ale

Mix all ingredients, except ginger ale, together the night before you need to serve. Freeze some in tube pan to be used to cool the punch. Add ginger ale at serving time.

CHOLESTEROL CLEANSER

Christy Cochran
Metro West CGP

¾ cup fruity red wine (such as Zinfandel or Pinot Noir)
1/3 cup frozen apple juice concentrate
1 ½ cups frozen pitted cherries
½ cup frozen unsweetened blackberries

Combine the wine and apple juice concentrate in a blender. Add cherries and blackberries. Blend until smooth.

Tip: *If a recipe calls for both juice and grated peel, it is much easier to grate the peel first and then squeeze the juice.*

Tip*: To avoid loss of flavor, squeeze lemons, limes, oranges and grapefruit just before using.*

DELICIOUS PINK SLUSH PUNCH

Faye Roberson
Thomson CGP

1 (6-ounce) package strawberry Jell-O
1 (12-ounce) can frozen lemonade
1 (46-ounce) can unsweetened pineapple juice
2 cups sugar
2 cups water
1 (2-liter) bottle Sprite

Mix Jell-O according to package directions. Stir in lemonade, pineapple juice, sugar and water. Stir well to dissolve sugar. Pour into a plastic gallon jug. Shake a few times (gently). Cap jug and put in freezer. Remove from freezer one hour before serving time. When ready to serve, cut away jug and place frozen punch in a punch bowl. Pour in a two-liter bottle of chilled Sprite. Cut punch in chunks and stir until it thickens into slush.

Note: If you use sweetened pineapple juice, decrease the sugar by one cup. Punch will keep in the freezer indefinitely.

EASY PUNCH

Doniver Black
Austell CGP

1 (46-ounce) can orange drink
1 (6-ounce) can frozen lemonade concentrate
1 (46-ounce) can pineapple juice
1 (2-liter) bottle ginger ale

Mix all ingredients well. This is a great punch, not too sweet. They really come back for more.

FLU-BUSTER

Christy Cochran
Metro West CGP

1 cup orange juice
1 cup quartered fresh strawberries
¾ cup diced papaya
1 frozen banana (sliced)

Combine the orange juice and strawberries in a blender. Add the papaya and banana. Blend until smooth.

FRUIT PUNCH

Tammy Canady
Vidalia CGP

1 (46-ounce) can pineapple juice
1 (12-ounce) can frozen orange juice
1 (12-ounce) can frozen lemon-lime juice
1 (2-liter) bottle ginger ale

Mix all ingredients except ginger ale. After mixture melts, add ginger ale.

HAWAIIAN PUNCH

Merietta Jones
Clayton CGP

2 (46-ounce) cans Hawaiian Fruit Punch Fruit Juicy Red
1 (46-ounce) can pineapple juice
1 (28-ounce) bottle ginger ale

Mix ingredients and serve cold.

HOT SPICY APPLE-FRUIT PUNCH

Pam Pitts
General Office CGP

2 cups 100% pure apple juice
1 cup orange juice
1 cranberry juice cocktail
1 cup pineapple juice or one (6-ounce) can frozen lemonade
1 cup apricot nectar
2 cinnamon sticks (broken in half)
1 teaspoon whole cloves

Mix all ingredients and heat.

JACK FROST WARMER

Nettie Ward
Metro South Ambassadors

1 quart apple juice
¼ cup brown sugar (packed)
5 whole cloves
1 cinnamon stick
Orange slices (optional)

Put all ingredients in a saucepan. Heat 15-20 minutes. Remove cloves and cinnamon stick. Add an orange slice to each serving.

Yield: 4 servings

Tip: *Unless the recipe directs otherwise, do not strain pulp from juice; it contains valuable vitamins and minerals.*

LEMONADE ICED TEA

Christy Cochran
Metro West CGP

3 cups water
4 tea bags
1 (12-ounce) can frozen lemonade concentrate
2 cups cold water
8 cups ice cubes
8 thin slices lemon

Bring 3 cups water to a boil in large saucepan. Remove from heat; add tea bags. Let stand 10 minutes to steep. Remove and discard tea bags. Add lemonade concentrate and cold water; stir to blend. Pour into serving pitcher; add ice cubes and lemon slices.

Note: To make fruit-filled ice cubes, fill an ice cube tray about 1/3 full with water; add fruit such as sliced strawberries to each cube and freeze. Fill the ice cube tray completely with water and freeze. For the clearest ice cubes, use distilled water.

MOCK PINK CHAMPAGNE PUNCH

Faye Roberson
Thomson CGP

½ cup sugar
1 ½ cup water
2 cups cranberry juice
1 cup pineapple juice
½ cup orange juice
2 (7-ounce) bottles of Sprite

Heat together sugar and water until sugar melts. Add cranberry juice, pineapple juice and orange juice. Just before serving add the Sprite.

MULLED CIDER

Susan Cantrell
Carrollton CGP

½ cup brown sugar
1 teaspoon whole allspice
1 teaspoon whole cloves
¼ teaspoon salt
Dash of nutmeg
1 3-inch cinnamon stick
2 quarts apple cider

Combine all ingredients in a saucepan (put all the spices in a tea ball) and bring slowly to a boil. Cover and simmer for 20 minutes. Strain mixture before serving (if you don't use a tea ball).

PENNY PUNCH

Doniver Black
Austell CGP

1 (3-ounce) package fruit flavor Jell-O (lime, strawberry or orange)
2 cups lemonade
2 quarts ginger ale
1 cup boiling water
1 (46-ounce) can pineapple juice

Dissolve Jell-O in boiling water, stirring to dissolve. Add lemonade, pineapple juice and ginger ale to gelatin mixture. Pour over ice in punch bowl and serve.

***Tip**: Freeze leftover coffee in an ice cube tray. When used in iced coffee, it will not dilute the flavor.*

PEPPERMINT PUNCH

Merietta Jones
Clayton CGP

½ gallon peppermint ice cream
1 cup cold milk
1 (2-liter) bottle cold ginger ale

Put softened ice cream in punch bowl; pour milk over it; mix and add ginger ale. Decorate with peppermint chips.

Yield: 24 servings.

PUNCH #1

Pam Pitts
General Office CGP

2 (12-ounce) cans frozen Minute Maid fruit punch
1 (46-ounce) can pineapple juice
Red food coloring
½ (2-liter) bottle ginger ale

Mix together Minute Maid fruit punch, pineapple juice and red food coloring. Freeze mixture. Add ginger ale prior to serving.

***Tip**: Buy coffee in small quantities and store airtight in freezer for better flavor.*

PUNCH #2

Carolyn Terry
Plant Hammond CGP/Rome Ambassadors

2 (12-ounce) cans frozen lemonade
1 (12-ounce) can frozen orange juice concentrate
1 (46-ounce) can pineapple juice
½ cup sugar
1 ½ teaspoon almond flavoring
1 tablespoon vanilla
4 (2-liter) bottles ginger ale
Orange or pineapple sherbet (optional)

DO NOT DILUTE frozen juices. Mix all ingredients except ginger ale and sherbet. Let mixture stand overnight. When ready to serve add ginger ale and sherbet.

Yield: 50 small cups

QUICK AND EASY PUNCH

Maren Jackson
General Office CGP

1 (64-ounce) carton orange-pineapple juice
1 (2-liter) bottle ginger ale
Lemon, lime or orange slices
Mint leaves
Sherbet (optional)
Frozen ice ring (optional)

Chill orange-pineapple juice and ginger ale; combine in punch bowl when ready to serve. Lemon, lime or orange slices may be added to decorate. Add sherbet or frozen ice ring if desired.

RED PUNCH

Tammy Canady
Vidalia CGP

1 gallon red Hawaiian punch
1 (2-liter) bottle Sprite
1 (one-half) gallon lime sherbet
1 (46-ounce) can unsweetened pineapple juice

Combine ingredients. Sherbet can be thawed and combined or placed in bowl frozen to float. Sweet and delicious!

RUSSIAN TEA MIX

Pam Pitts
General Office CGP

2 cups Tang
2 cups sugar
½ cup instant tea
1 teaspoon cinnamon
½ teaspoon cloves
1 (.23-ounce) package presweetened lemonade mix

Mix all ingredients. To serve, add 3 teaspoons mix to 1 cup hot water.

***Tip**: A little butter on the lip of a cream pitcher will eliminate the drip after pouring.*

SLEEPY TEA

Christy Cochran
Metro West CGP

- 1 ½ cups orange segments (Mandarin oranges can be substituted)
- 2 tablespoons frozen orange juice concentrate
- 1 tablespoon fresh lemon juice
- 2 teaspoons honey
- 2 pinches ground cinnamon
- 1 pinch of ground cloves
- 1 cup strong-brewed chamomile tea (made into ice cubes and crushed)

Combine the orange segments, orange concentrate, lemon juice, honey, cinnamon and cloves in a blender. Blend until the mixture is smooth and the honey is dissolved. Add the crushed tea ice cubes and blend until smooth.

SMOOTHIES

Angie Barnette
Plant Bowen CGP

- 4 peaches or 1 pint strawberries
- 2 bananas
- 1 cup nonfat vanilla yogurt
- 1 cup nonfat milk

Blend in blender. Ice can be added if desired.

SPICY CRANBERRY PUNCH

Sherri King
General Office CGP

2 cups boiling water
5 tea bags
¼ teaspoon cinnamon
¼ teaspoon nutmeg
¾ cup sugar
2 ½ cups water
2 pints cranberry juice cocktail
½ cup fresh orange juice
2/3 cup fresh lemon juice
Orange slices
whole cloves

Pour boiling water over tea bags and spices. Cover and steep 5 minutes. Remove tea bags. Stir in sugar and cool. Add next 4 ingredients and chill. Garnish with orange slices stuck with cloves.

Yield: 2 ½ quarts

STRAWBERRY DELIGHT PUNCH

Donvier Black
Austell CGP

½ cup instant tea
6 cups cold water
1 (10-ounce) package frozen strawberries (thawed)
½ cup sugar
1 (6-ounce) can frozen lemonade concentrate (thawed)
Ice
Lemon

In a 2 ½ quart punch bowl, combine tea and water; set aside. In blender combine strawberries, lemonade and sugar. Process on high speed for 15 seconds or until smooth. Pour into tea mixture and mix well. Serve over ice with lemon slices.

Yield: 15 (4-ounce) servings

STRAWBERRY EGGNOG

Doniver Black
Austell CGP

2 (16-ounce) packages frozen strawberries (thawed)
4 eggs
2 cups half-and-half milk
1 cup milk
¾ cup orange juice
Red food coloring (optional)
Vanilla ice cream

Puree the strawberries in blender at high speed. In large mixing bowl, beat eggs, half and half, milk and orange juice together until well blended. Stir in pureed strawberries. Add red food coloring, if desired. Pour eggnog mixture into a 4-quart punch bowl. Float scoops of vanilla ice cream on top of punch.

Yield: 24 (½-cup) servings

WASSAIL PUNCH

Doniver Black
Austell CGP

1 gallon apple cider
1 cup dark brown sugar
1 (12-ounce) can frozen orange juice (undiluted)
1 (12-ounce) can frozen lemonade (undiluted)
1 tablespoon whole cloves
1 tablespoon whole allspice
1-2 teaspoons ground nutmeg
Cinnamon sticks

Mix together in large kettle, apple cider, brown sugar, orange juice and lemonade. Tie whole cloves and whole allspice in cheesecloth and add to cider mixture along with nutmeg. Cover and bring to boiling; simmer for about 20 minutes. Discard spice bag. It's great when served hot in mugs with a cinnamon stick in each mug.

Yield: 24 servings

YEAR'S END MOCK CHAMPAGNE

Jean Robinson
H. L. Thomas CGP

1 (64-ounce) bottle of white grape juice
1 (2-liter) bottle ginger ale
16 fresh or frozen whole strawberries

Combine grape juice and ginger ale. Pour into 8-ounce punch cups over one whole strawberry.

Yield: 16 (8-ounce) cups

YULETIDE PUNCH BOWL

Lula green
Macon CGP

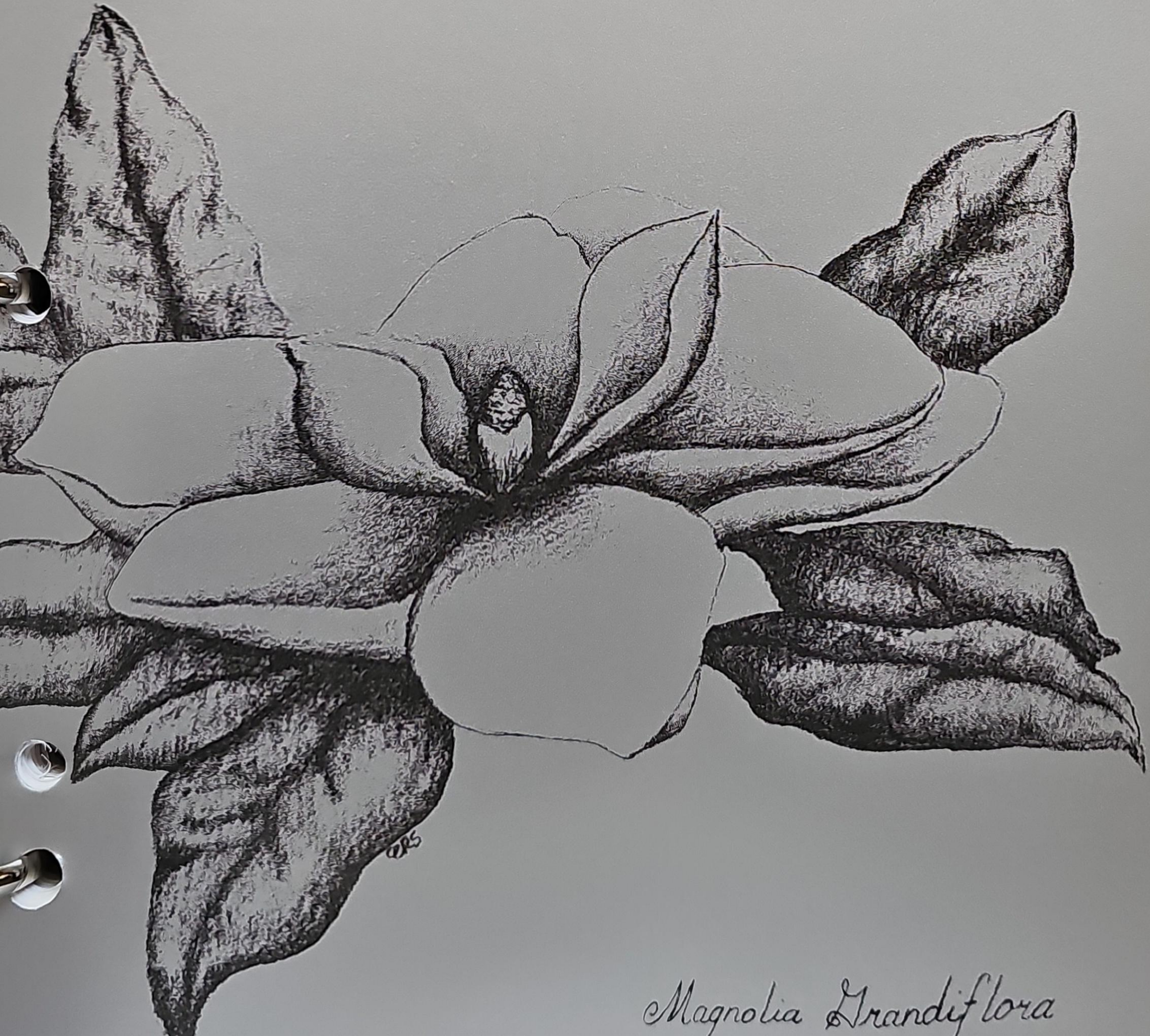
2 pints raspberry sherbet (divided)
1 cup fresh squeezed lemon juice
1 cup fresh squeezed orange juice
¾ cup sugar
2 (28-ounce) bottles ginger ale (chilled)
1 (32-ounce) bottle cranberry juice (chilled)

Soften 1 pint of the sherbet. In punch bowl, combine softened sherbet, lemon juice, orange juice and sugar; stir to dissolve sugar. Add ginger ale and cranberry juice. With ice cream scoop, float the remaining pint of sherbet on top of punch.

Yield: About 15 cups or twenty (6-ounce) servings.

Notes

Breads



Magnolia Grandiflora

BREADS

Alice's Muffins
Banana Bread #1
Banana Bread #2
Banana Nut Bread
Bisquick Poppy Seed Muffins
Blueberry Muffins
Broccoli Cornbread #1
Broccoli Cornbread #2
Cheese Biscuits
Cheese Danish
Chicken Dressing
Cholesterol-Free/Sugar-Free
Blueberry Muffins
Chopped Broccoli Cornbread
Cinnamon Sour Cream Streusel
Loaf
Cinnamon Tea Rolls
Cinnamon Toast
Cinnamon toast Minis
Cornbread
Cornbread Dressing
Cornbread Muffins or Corn Sticks
Cowboy Biscuits
Cowboy Coffee Cake
Crackling Cornbread
Crunchy Peanut Butter Bread Sticks
Dressing
Fresh Okra Bread
Garlic Bread
Hush Puppies #1
Hush Puppies #2
Jalapeno Cornbread
Jerry's Original Hush Puppies
Mexican Cornbread Muffins
Nanny's Cornbread Dressing
Orange Bread
Peachy Cinnamon Coffee Cake
Peanut Butter Muffins
Pumpkin Nut Bread
Red Lobster Cheese Biscuits
Ruby's Brown Bread
Sherry's Monkey Bread
Soft Cheese-Filled Pretzels
Sour Cream Rolls
Sour Dough Bread Starter and Bread
Southern Biscuits
Southern Yam Bread
Strawberry Bread
Texas Cornbread
Turkey/Chicken Dressing
Yeast Rolls

ALICE'S MUFFINS

Audrey Wimberly
State President 1994

2 cups self-rising flour
2 sticks margarine
1 cup sour cream

Mix ingredients together. Put into miniature muffin tins and bake at 400 degrees until golden brown.

BANANA BREAD #1

Doug Allen
Plant Bowen CGP

3 ripe bananas (mashed)
½ cup vegetable shortening
1 egg
1 cup sugar
2 cups plain flour
1 teaspoon baking soda
½ teaspoon salt
1 teaspoon vanilla
½ cup chopped pecans (optional)

Cream shortening and sugar into bananas. Beat in egg; add dry ingredients and vanilla. Pour into a greased paper-lined 9-inch loaf pan. Put into cold oven and bake at 350 degrees for 1 hour, without opening oven.

BANANA BREAD #2

Betty Porter
Sinclair-Oconee Ambassadors

1 ¼	cups plain flour
½	teaspoon salt
1	teaspoon baking soda
1	cup sugar
1	cup chopped nuts
½	cup oil
2	whole eggs
3	ripe bananas (cut into approximately 1-inch portions)

Stir dry ingredients in a large mixing bowl. Add sugar and chopped nuts. Place oil, eggs and bananas in blender; blend until an emulsion is formed. Pour liquid over dry ingredients. Fold quickly; do not over mix. Pour into greased and lightly floured 9-inch loaf pan. Bake at 325 degrees for 40 minutes. Test for doneness. Let stand in pan for a few minutes and remove to cake rack. Easy and freezes well.

***Tip**: To test the rising of yeast dough: The dough is doubled when two fingertips pressed ½ inch into it leave dents that remain. If dents fill in quickly, let rise 15 minutes longer, and test again.*

***Tip**: To reduce fat and cholesterol, substitute margarine for butter, egg whites for whole eggs, and use skim milk*

BANANA NUT BREAD

Margaret Logan
State President 1985

½ cup cooking oil
1 cup sugar
2 eggs (beaten)
3 ripe bananas (mashed)
2 cups all-purpose flour
½ teaspoon baking powder
½ teaspoon vanilla extract
1 teaspoon baking soda
½ teaspoon salt
3 tablespoons milk
½ cup pecans (chopped)

Beat oil and sugar together. Add eggs and banana pulp; blend well. Sift dry ingredients. Add dry ingredients, milk and vanilla extract to mixture. Mix well and stir in nuts. Mix by hand with wire whisk. Pour into a greased and floured 9x5x3-inch loaf pan. Bake at 350 degrees for about 1 hour. Cool and store overnight before cutting. Good with 6-8 ounces of cream cheese and apricot preserves for tea sandwiches. Bananas must be very ripe for best bread. Yield: 1 loaf (50 small sandwiches).

BISQUICK POPPY SEED MUFFINS

Wanna Philpot
General Office CGP

1 ½ cup Bisquick mix
½ cup sugar
1 tablespoon poppy seeds
1 egg (beaten)
¾ cup sour cream
1 teaspoon vanilla

Combine Bisquick mix, sugar and poppy seeds; make a well in center of mixture. Add remaining ingredients, stirring just until moistened. Spoon into greased muffin pans, filling half full. Bake at 400 degrees for 20 minutes or until muffins test done.

BLUEBERRY MUFFINS

Elnetta Smith
Vidalia CGP

1 egg
½ cup milk
¼ cup butter (melted)
1 ½ cups self-rising flour
½ cup sugar
½ cup pecans
1 pint blueberries (fresh or frozen)

Heat oven to 400 degrees. Grease bottom of 12 medium muffin tins or use paper baking cups in the tins. Beat egg; stir in milk and butter. Mix in remaining ingredients, except blueberries, just until flour is moistened. Fold in blueberries. Batter should be lumpy. Fill muffin cups 2/3 full. Bake 20-25 minutes or until golden brown. Remove immediately from pan.

BROCCOLI CORNBREAD #1

Myrtle Newberry
Golden Isles Ambassadors

1 stick melted butter
4 eggs (beaten)
¾ cup cottage cheese
1 package Jiffy corn muffin mix
1 teaspoon salt
1 (10 ounce) package frozen broccoli pieces (fresh broccoli florets can be used)
1 small onion (chopped)

Stir together butter, eggs and cottage cheese, mixing well. Add corn muffin mix and salt, mixing well. Add broccoli and onion. Bake in greased 9x13-inch pan at 400 degrees for 30 minutes.

BROCCOLI CORNBREAD #2

Sarah Payne
Metro South Ambassadors

2 boxes Jiffy cornbread mix
1 (8 ounce) carton cottage cheese
6-8 eggs
1 cup mayonnaise
1 (8 ounce) package frozen broccoli (chopped)
2 cups grated sharp cheese
2 cups chopped onions

Mix all ingredients. Pour into 9x13-inch pan. Bake at 350 degrees for 45 minutes.

CHEESE BISCUITS

Betty Saunders
Heart of Georgia Ambassadors

¼ cup butter or margarine
2 cups self-rising flour
1 cup buttermilk
1 ½ cups shredded sharp Cheddar cheese

Cut butter into flour until it resembles coarse crumbs. Add remaining ingredients and mix well. Drop by tablespoons 2 inches apart on a large greased baking sheet. Bake 12-15 minutes at 425 degrees.

CHEESE DANISH

Audrey Wimberly
State President 1994

2 (8 ounce) cans Pillsbury crescent rolls
¾ cup sugar
2 tablespoons or more of lemon juice
1 teaspoon water
1 egg (separated)
2 (8-ounce) packages cream cheese
1 teaspoon vanilla
4 ounces slivered almonds

Separate egg. Combine yolk, sugar, cream cheese, lemon juice and vanilla; blend until smooth. Spread one can of rolls in bottom of 11x13-inch pan sealing perforations so dough is smooth. Pour cream cheese batter over dough. Place second layer of dough on top. Mix egg white and water: brush over top of dough. Sprinkle almonds on top. Bake for 30 minutes in preheated oven at 350 degrees. Cool 20 minutes and cut into squares.

CHICKEN DRESSING

Carrie Osburn
Metro West Ambassadors

2 (10 ¾ ounce) cans chicken and rice soup
2 (10 ¾ ounce) cans cream of chicken soup
½ pan of cornbread
4-5 slices day-old bread or biscuits
2 sticks butter or margarine (melted)
3 eggs
Onion to taste

Mix and bake at 400 degrees for 30-40 minutes.

CHOLESTEROL-FREE/SUGAR-FREE BLUEBERRY MUFFINS ♥

Lois Sewell
Northeast Georgia Ambassadors

2 cups plain flour
2 packets sugar substitute
1 tablespoon baking powder
½ teaspoon salt
1 cup milk
1 carton Egg Scramblers egg substitute
¼ cup polyunsaturated oil
¼ cup whole frozen blueberries
Pam cooking spray

Combine and sift together flour, sugar substitute, baking powder and salt. Combine milk, egg substitute and oil; beat well. Add to dry mixture and stir until just moistened. Fold in berries. Spray muffin pans and fill 2/3 full. Bake at 400 degrees for 20 minutes.

CHOPPED BROCCOLI CORNBREAD

Kimberly Glissen
Brunswick CGP

2 cups chopped broccoli
1 medium onion (chopped)
1/3 cup pimento
1 cup grated sharp cheese
1 stick margarine
1 box Jiffy cornbread mix
3 large eggs

Beat eggs. Add melted margarine. Mix in rest of ingredients. Bake at 350 degrees until done.

CINNAMON SOUR CREAM STREUSEL LOAF

Brenda Farr
Waycross CGP

½	cup butter or margarine (softened)
1	cup sugar
1	large egg
1 ¼	cups all-purpose flour
½	teaspoon baking powder
½	teaspoon salt
½	cup sour cream
½	teaspoon vanilla extract
½	cup chopped pecans
¼	cup firmly packed brown sugar
1	tablespoon sugar
½	teaspoon ground cinnamon

Beat butter at high speed with an electric mixer until creamy; gradually add sugar, beating well. Add egg, beating until blended. Combine flour, baking powder and salt; add to butter mixture alternately with sour cream, beginning and ending with flour mixture. Beat at low speed just until blended. Stir in vanilla. Combine pecans and next 3 ingredients. Pour half of batter into a greased and floured 8½x4½-inch loaf pan; sprinkle with half of the pecan mixture. Pour remaining batter into pan; top with remaining pecan mixture. Bake at 350 degrees for 1 hour or until a wooden pick inserted in the center comes out clean. (If necessary, cover with aluminum foil for the last 20 minutes of baking to prevent excessive browning.) Cool in pan on a wire rack 10 minutes; remove from pan and cool completely.

Note: This recipe may be doubled to make 2 loaves, and it freezes very well.

CINNAMON TEA ROLLS

Elnetta Smith
Altamaha Ambassadors

1 (8-ounce) can refrigerated crescent dinner rolls
2 tablespoons butter or margarine (melted)
1/3 cup sugar
¼ teaspoon ground cinnamon

Unroll dough onto lightly floured wax paper. Press perforations to seal. Brush with melted butter. Combine sugar and cinnamon; sprinkle over dough. Roll up jellyroll fashion starting at long side. Cut into 1-inch slices. Place in a lightly greased miniature-muffin pan. Bake at 375 degrees for 8-10 minutes or until golden brown. Remove from pan and drizzle with orange glaze.

Yield: 9 rolls

Orange Glaze:
1/3 cup sifted powdered sugar
1 tablespoon frozen orange juice concentrate (thawed and undiluted)
1 teaspoon water

Combine all ingredients, stirring until smooth.

Yield: 2 ½ tablespoons

***Tip**: For a dark, shiny glaze, brush beaten egg yolk on bread before baking.*

***Tip**: Have all ingredients for making bread at room temperature.*

CINNAMON TOAST

Garnett Grubb
Metro South CGP

8 slices white bread
12 pats butter
8 teaspoons sugar
1 level teaspoon ground cinnamon

Mix sugar and cinnamon. Place bread in flat baking pan. Put one and one-half pats of butter on each slice. Sprinkle with cinnamon sugar mixture. Bake at 425 degrees for 4 minutes; then broil on high until desired golden brown color. Watch carefully while broiling.

CINNAMON TOAST MINIS

Tasha Hardegree
Customer Care Center CGP

1 (8 ounce) package) cream cheese (softened)
½ cup sugar (divided)
¼ teaspoon vanilla
1 egg yolk
1 teaspoon ground cinnamon
12 slices white bread (crusts removed)
3 tablespoons butter or margarine (melted)

Preheat oven to 400 degrees. Mix cream cheese, ¼ cup of the sugar, vanilla and egg yolk with wire whisk until well blended. In separate bowl, mix remaining ¼ cup sugar and cinnamon; set aside. Flatten each bread slice with rolling pin. Spread one side of each slice evenly with a rounded tablespoon of cream cheese mixture. Starting at short end, tightly roll up. Brush each roll with butter; then roll in reserved cinnamon-sugar mixture. Slice each roll into 3 pieces. Place each piece seam-side down on baking sheet. Bake 12 to 15 minutes or until edges are lightly browned. Serve immediately.

CORNBREAD

Myrtle Newberry
Golden Isles Ambassadors

1 cup plain white corn meal
½ cup of Crisco oil
3 teaspoons baking powder
1 teaspoon salt (scant)
2 eggs
1 (8 ounce) carton of sour cream
1 (8 ounce) can creamed corn

Mix together oil, eggs, corn and sour cream. Mix all dry ingredients together. Fold dry ingredients into mix and stir. Bake in an 8-inch square or 9x13-inch greased pan at 400 degrees for 30 minutes.

Yield: 12 servings

CORNBREAD DRESSING

Cornelia Aycock
Golden Isles Ambassadors

1 box Jiffy cornbread mix (cooked and crumbled)
4 medium tomatoes (chopped, but not peeled)
2 medium bell peppers
1 medium red onion
1 (2 ounce) jar Hormel Real Bacon Bits
1 ½ cups mayonnaise
2 tablespoons sweet pickle relish
2 tablespoons sugar

Cook cornbread according to package directions.
Mix mayonnaise, pickle relish and sugar and set aside.

Layer as follows in a 2-quart casserole dish:

Place half of cooked crumbled cornbread in bottom of casserole. Follow with bell pepper, onions, 2 tomatoes, bacon bits, 2 tomatoes, mayonnaise mixture and other half of cornbread. Refrigerate overnight. Will keep at least a week in refrigerator.

CORNBREAD MUFFINS OR CORN STICKS

Wanna Philpot
General Office CGP

2 cups White Lily self-rising cornmeal mix
1 tablespoon sugar (optional)
1 egg (slightly beaten)
1 ¼ cups milk
¼ cup vegetable oil

Preheat oven to 425 degrees. Coat 12 muffin cups with cooking spray; set aside. In mixing bowl, combine cornmeal mix and sugar. Make a well in center. Combine egg, milk and oil; add to cornmeal mix, stirring just until moistened. Spoon batter into muffin cups, filling 2/3 full. Bake for 20-25 minutes or until golden brown.

Yield: 12 muffins

To make corn sticks: Preheat oven to 425 degrees. Grease a corn stick pan and place in oven to preheat. Prepare batter as above. Spoon batter into preheated corn stick pan, filling molds 2/3 full. Bake for 12-15 minutes or until golden brown.

Yield: 18 corn sticks

COWBOY BISCUITS

Terry Hightower
Valdosta CGP

2 cups White Lily unbleached self-rising flour
¼ cup Crisco shortening (1/4 to 1/3 cup)
¾ cup milk (approximate)
Canola Oil
Pinch of salt (optional)
Crisco for greasing pan

Prepare pan by placing 10-22 thumbnail-size daubs of Crisco 2 ½ inches apart on bread pan. Place flour in bowl and cut in Crisco with a pastry blender. Add milk and mix with spoon until the consistency of cream. (Amount of milk needed may vary according to weather and consistency of flour.) Using a tablespoon, drop a spoonful of dough onto the bread pan on top of each daub of Crisco. Spread Canola oil on top of each spoonful of dough (about one teaspoon of oil for every 3 biscuits) and flatten the dough to approximately ½ inch with the back of a teaspoon. Bake at 450 degrees for approximately 20 minutes or until golden brown. Remove form oven and serve hot. While crowd eats first pan of biscuits, make another batch for yourself.

COWBOY COFFEE CAKE

Brenda Farr
Waycross CGP

2	(11 ounce) cans refrigerated buttermilk biscuits
¼	cup butter
1/3	cup firmly packed brown sugar
½	cup chopped pecans
1	teaspoon ground cinnamon

Arrange biscuits in a lightly greased 9-inch round cake pan, overlapping edges. Combine remaining ingredients; spread evenly over biscuits. Bake at 350 degrees for 22 minutes or until done. Serve warm.

CRACKLING CORNBREAD

Cecil Wages
Metro West Ambassadors

1 ½ cups cornmeal
1 teaspoon salt
2 tablespoons all-purpose flour
3 teaspoons baking powder
1 egg (beaten)
1 ¼ cups buttermilk
1 ½ cups cracklings

Sift cornmeal, salt, flour and baking powder together. Mix egg and milk and add to dry ingredients. Mix well and add cracklings. Bake in greased pan at 425 degrees about 20-25 minutes.

CRUNCHY PEANUT BUTTER BREAD STICKS

Kimberly Glissen
Brunswick CGP

5 slices (3/4-inch thick) whole wheat bread
1 cup peanut butter
1 tablespoon margarine or butter
1 tablespoon honey
4 cups cornflakes (crushed to 2 cups)

Remove bread crusts. Cut each slice into 4 strips. Place on a baking sheet. Bake at 300 degrees for 30 minutes or until dry. In small saucepan, combine peanut butter, margarine and honey. Cook and stir over low heat just until peanut butter is melted. Remove from heat. Dip bread strips in peanut butter mixture, allowing excess to drip off. Roll in crushed cornflakes. Place on wire rack to dry.

Yield: 20 sticks

DRESSING

Estelle Lurwig
Rome Ambassadors

Cornbread:

12 eggs (beaten)
4 cups self-rising cornmeal mix
2 cups self-rising flour
3 cups buttermilk
2/3 cup vegetable oil

Add eggs to other ingredients. Mix well and put in a 10x16-inch pan. Bake at 375-400 degrees until golden brown. May be made ahead and frozen.

Yield: 25-30 (2-inch) squares

Dressing:

2 cups chopped celery
2 cups chopped onions
1-2 sticks margarine (melted)
4-5 quarts chicken broth
Pan of cornbread, crumbled (recipe above)
1 package Pepperidge Farm cornbread stuffing mix
2 (10 ¾ ounce) cans cream of chicken soup (undiluted)

Cook celery and onion in enough broth to cover until tender. Add margarine, remaining chicken broth, crumbled cornbread, stuffing mix and soup. Mix thoroughly. Pour into 2 greased 10x16-inch pans. Bake at 400-450 degrees for 30-45 minutes until brown.

Yield: 20-25 servings.

Note: Add a little oregano, basil or parsley for additional flavor.

FRESH OKRA BREAD
(Bill Tillman's Family Recipe)

Annie Laurie Tillman
Columbus Ambassadors

1 ½ cups plain cornmeal
1 ½ cups self-rising flour
bacon grease
1 ½ cups thinly sliced fresh okra
½ teaspoon salt
Onion (optional
Water

Mix all ingredients and add enough water to make a soft dough. Drop by spoonfuls into hot greased frying pan. Brown bread on both sides. Drain on paper towels. Delicious with vegetables.

Yield: 6 servings

GARLIC BREAD

Leola Adams
Athens Ambassadors

2 cups Bisquick
2/3 cup milk
½ cup or more grated cheese
¼ cup margarine
¼ teaspoon garlic powder

Mix Bisquick, milk and cheese and bake at 400 degrees for about 10-15 minutes. After bread is done, melt margarine and add garlic powder. Spread on baked bread.

HUSH PUPPIES #1
(Charles Abernathy's Recipe)

Vesta Doster
General Office CGP/Rome Ambassadors

Cooking oil for deep-fat frying
2 cups self-rising cornmeal mix
1 medium onion (chopped)
1 medium to large jalapeno pepper, seeded and minced (optional)
1 cup buttermilk (or enough to form soft balls)

In a deep-fat fryer, heat oil to 400 degrees. Put cornmeal in a large bowl and mix in chopped onion and jalapeno (if desired). Stir in enough buttermilk to be able to form soft, walnut-size balls. Drop by rounded spoonfuls, a few at a time (do not overcrowd) into hot oil and cook until golden brown. Remove from oil and place in 300-degree oven on broiler pan to remove excess oil. Leave in oven for 10-12 minutes. Do not heat in a microwave oven.

Note: Charles Abernathy lives in Blue Ridge, Georgia; his hush puppies recipe was featured in Lee May's column in *The Atlanta Journal-Constitution* and has also appeared in other publications. It is reprinted with his permission.

Yield: 4 dozen

HUSH PUPPIES #2

Faye Roberson
Thomson CGP

1 ½	cups plain cornmeal
½	cup plain flour
1	tablespoon sugar
½	teaspoon salt
1	egg
2	teaspoons baking powder
½	medium onion (grated)
1	tablespoon shortening
1	(14 ¾-ounce) can cream style corn
	Milk

Sift dry ingredients; add beaten egg, melted shortening, corn and onion. Use enough milk to make a stiff batter. Shape into patties the size of an egg, or drop by spoonfuls into deep fat in which fish was fried. Cook to a golden brown. Serve with butter.

Note: Retired employee, J. D. Gilland, gave this recipe to me in the late 1970s.

***Tip**: For a light shiny glaze, brush beaten whole egg, melted butter or margarine on bread before baking.*

JALAPENO CORNBREAD

Dale Callaway
Vidalia CGP

1 ½	cups cornmeal
1	teaspoon salt
1	cup milk
1	heaping tablespoon flour
2/3	cup cooking oil
2	eggs (beaten)
1	(7-ounce) can Nacho Jalapeno peppers (chopped)
1	(14 ¾-ounce) can cream style corn
1	(8-ounce) package shredded cheese
2	cups onion (chopped)
1	(2-ounce) jar pimentos (if desired for color)
	Dried crushed red peppers (optional)
	Parmesan cheese

Mix eggs, milk, salt, flour, oil and juice from Jalapeno peppers; mix well (omit juice to make milder cornbread). Add cornmeal and mix well. Add chopped peppers and onion and mix well. Add cheese and pimento peppers, mixing well. Add one tablespoon of Parmesan cheese to the mix. Mix all ingredients well and pour into two greased 9x13-inch glass baking dishes. This keeps the cornbread thin enough to cook well in the center. Sprinkle a little dried crushed red pepper on top for decoration and to add a little pizzazz. Sprinkle a little Parmesan cheese on top. Bake in a preheated oven at 350 degrees for approximately 1 hour or until top is golden brown.

Yield: Approximately 16 servings per dish

JERRY'S ORIGINAL HUSH PUPPIES

Lois Sewell
Northeast Georgia Ambassadors

1	cup self-rising corn meal
1	egg (beaten)
½	cup self-rising flour
1	teaspoon salt
1	small onion (chopped)
	Big pinch of baking soda
1	cup buttermilk

Combine all ingredients and mix well. Drop by spoonfuls into hot oil. Brown approximately 1 minute. Drain and serve piping hot. Delicious with honey.

MEXICAN CORNBREAD

Dorothy Wages
Metro West Ambassadors

1	cup self-rising cornmeal
½	cup self-rising flour
1	teaspoon sugar
2	eggs
1	(8 ¼ ounce) can cream style corn
½	cup water
¾	cup grated cheese
3	large chopped jalapeno or hot peppers to taste
1	tablespoon chopped pimento (optional)
1	small bell pepper (optional)
1	tablespoon chopped pickled jalapeno slices (optional)

Mix all ingredients. Heat a small amount of grease in a skillet. Add batter. Bake at 450 degrees until as brown as desired.

Note: Rinse empty corn can with ½ cup water for the water in recipe.

MUFFINS

Jewel Lewis
Statesboro CGP

1 cup margarine
1 cup sour cream
2 cups self-rising flour

Mix ingredients and pour into greased muffin pan. Bake for 15 minutes at 425 degrees. Easy and delicious.

Origin: Deb Tippins.

NANNY'S CORNBREAD DRESSING

Eleanor Mitchell
West Georgia Ambassadors

1 (10 ¾-ounce) can cream of chicken soup
6 cups cornbread (crumbled)
2 cups warm water
½ teaspoon celery seed
½ teaspoon black pepper
1 (6-ounce) can evaporated milk
¼ cup chopped onion
2 eggs (well beaten)
Milk (enough to make thin batter)

Mix all ingredients and bake in a greased 9x13-inch pan at 400 degrees until browned.

ORANGE BREAD

Sheila Smith
Albany CGP

¾ cup sugar
½ cup chopped pecans
1 tablespoon grated orange rind
2 (11-ounce) cans Hungry Jack buttermilk biscuits
1 (3-ounce) package cream cheese (cut into 20 squares)
½ cup butter or margarine (melted)
1 cup sifted powdered sugar
2 tablespoons orange juice

Combine sugar, pecans and orange rind in a small bowl. Separate each biscuit; place a cream cheese square in center of one half and top with remaining half, pinching sides together. Dip in butter and dredge in sugar. Stand each biscuit on edge in a lightly greased 12-cup Bundt pan, spacing evenly. Drizzle with remaining butter and sprinkle with remaining sugar. Bake at 350 degrees for 45 minutes or until golden brown. Immediately invert onto a wire rack. Combine powdered sugar and orange juice and spoon over warm bread. Serve immediately.

***Tip**: To scald milk without scorching, rinse pan in hot water before using.*

***Tip**: For shine with no color, brush egg white beaten with 1 teaspoon water on bread before baking.*

PEACHY CINNAMON COFFEE CAKE

Crystal Stephens
Albany CGP

1 (8 ¼-ounce) can juice-packed, sliced yellow cling peaches
Water
1 package Duncan Hines Bakery Style Blueberry
(or cinnamon) Swirl w/crumb topping muffin mix
1 egg
Fresh blueberries (optional)

Preheat oven to 400 degrees. Grease 8-inch or 9-inch square or round pan. Drain peaches, reserving juice. Add water to reserved juice to equal ¾ cup liquid. Chop peaches. Combine muffin mix, egg and liquid in medium bowl; fold in peaches. Pour batter into pan. Knead swirl packet 10 seconds before opening. Squeeze contents on top of batter and swirl with knife. Sprinkle topping over batter. Bake 28-33 minutes for 8-inch pan or 20-25 minutes for 9-inch pan or until golden brown.

PEANUT BUTTER MUFFINS

Lula Greene
Macon CGP

¼ cup peanut butter
1/3 cup sugar
1 egg
2 cups sifted self-rising cake flour
¾ cup milk
1 tablespoon melted shortening or salad oil

Cream peanut butter; add sugar gradually. Beat egg; add flour alternately with milk to peanut butter mixture, just enough to moisten. Stir in shortening. Pour into greased muffin pans (about 2 ½-inch diameter). Bake at 425 degrees for 20-25 minutes.

Yield: 12 muffins

PUMPKIN NUT BREAD

Lula Greene
Macon CGP

3 1/3	cups sifted all-purpose flour
2	teaspoons baking soda
1 ½	teaspoons salt
1	teaspoon cinnamon
1	teaspoon nutmeg
3	cups sugar
1	cup pecans
4	eggs
1 ½	cups canned pumpkin
1	cup salad oil
2/3	cup water

Sift dry ingredients into large mixing bowl. Quickly add all remaining liquid ingredients. Mix only until dry ingredients are moistened. Bake in two greased 9x5x3-inch loaf pans at 350 degrees for one hour. Let cool 5 minutes. Remove from pans and cool on wire rack. While warm, brush with butter and sprinkle with cinnamon-sugar topping.

Cinnamon-Sugar Topping:

2	tablespoons melted butter
2	tablespoons sugar
½	teaspoon cinnamon

Yield: 2 loaves

RED LOBSTER CHEESE BISCUITS

Wanna Philpot
H. L. Thomas CGP

2 cups Bisquick mix
2/3 cup milk
½ cup shredded Cheddar cheese
¼ cup melted margarine or butter
¼ teaspoon garlic powder

Preheat oven to 450 degrees. Mix baking mix, milk and cheese until soft dough forms; beat vigorously for 30 seconds. Drop dough by spoonfuls onto ungreased cookie sheet. Bake 8-10 minutes or until golden brown. Mix margarine and garlic powder and brush over warm biscuits before removing from cookie sheet. Serve warm.

Yield: 10-12 biscuits

RUBY'S BROWN BREAD

Ruby Harrison
Macon CGP

1 ½ sticks butter
2 eggs
2 firmly packed cups of light brown sugar
2 cups plus 2 tablespoons self-rising flour
½ cup chopped nuts

Melt sugar and butter together on low heat. Take off stove; add eggs and mix well. Add flour and stir well. Add nuts. Put in a greased cookie sheet with a little edge around pan. Bake at 375-400 degrees. Watch and when the batter starts to rise, open oven door and stick a fork into batter in several places to make it fall. Repeat as often as bread starts to rise. This makes a very chewy and delicious brown bread.

SHERRY'S MONKEY BREAD

Debby Maddox
Forest Park CGP

4 (10 count) cans biscuits (cut each biscuit into 4 pieces)
1 cup sugar
2 tablespoons cinnamon
1 cup chopped pecans
1 cup margarine

Mix sugar and cinnamon in a plastic bag. After cutting the biscuits, place pieces in plastic bag and shake well, coating each piece. Place coated pieces in greased Bundt pan (1 layer biscuits to 1 layer nuts) until all are used. Melt margarine. Add enough sugar and cinnamon to remaining sugar and cinnamon mix to equal 1 cup. Add to melted margarine. Bring this to a boil and pour over biscuits. Bake at 350 degrees for 40 minutes. Cool 10-15 minutes, and then turn out onto cake plate.

Similar recipe submitted by:
Jean Johnson
Columbus Ambassadors

***Tip**: Make homemade butter to go with homemade bread. Pour 1 quart of heavy whipping cream in food processor, and process until solid lumps form. Drain off liquid and discard. Add salt or dried herbs to butter. Put into small molds; chill and serve.*

SOFT CHEESE-FILLED PRETZELS

Christy Cochran
Metro West CGP

1 (1 pound 1.4 ounce) can Pillsbury refrigerated White Homestyle loaf
½ cup (2 ounces) shredded pasteurized process cheese food
1 egg
1 tablespoon water
1 teaspoon coarse salt

Heat oven to 350 degrees. Spray large cookie sheet with nonstick cooking spray. Unroll bread dough; cut crosswise into 8 strips. Spoon 1 tablespoon cheese lengthwise down center of each strip. Bring long edges of dough up over cheese; pinch edges and ends to seal. Gently roll each strip with hands to form an 18-inch rope. Twist each rope into pretzel shape; place on sprayed cookie sheet, tucking ends under. In a small bowl, beat egg and water until well blended. Brush mixture over pretzels. Sprinkle with salt. Bake at 350 degrees for 15 to 18 minutes or until golden brown.

SOUR CREAM ROLLS

Agnes Doster
Metro East Ambassadors

1 stick margarine or butter
1 (8-ounce) carton sour cream
1 ¾ cups self-rising flour

Do not use low-fat ingredients. Mix ingredients together. Spoon into regular or mini-size muffin tins. Bake at 375 degrees until brown as you choose. Serve hot.

SOUR DOUGH BREAD STARTER AND BREAD

Tammy Canady
Vidalia CGP

Starter or Feeder:

¾ cup sugar
3 tablespoons instant potato flakes
1 cup hot tap water

Mix ingredients well. Cover and let stand in warm place for about 8 hours. Makes approximately 1 pint.

Remove 1 cup starter for bread and put the remaining starter in the refrigerator until the next feeding time (5 days).

Bread:

1 cup starter
1 teaspoon salt
1/3 cup sugar (more for sweeter bread)
½ cup cooling oil
1 ½ cups hot tap water
6 cups bread flour

Mix with hands in large bowl. Add flour slowly until well mixed. Place dough in large bowl sprayed with Pam and spray top of dough with Pam. Cover and let stand in warm place for approximately 8 hours. Divide into 3 loaves. Spray hands with Pam and knead dough 8 to 10 times. Place in greased loaf pans (2 small and 1 large pan). Brush tops with butter or spray with Pam. Cover and let stand in warm place for approximately 4-5 hours. Bake at 350 degrees for 20-25 minutes. When you take pans out of oven, turn them on their sides and let cool.

Note: If you need to make bread sooner than 5 to 7 days, you can feed again after 2 or 3 days, but don't do that too often.

SOUTHERN BISCUITS

Wanna Philpot
General Office CGP

2 cups self-rising flour
½ cup vegetable shortening
2/3 cup or more buttermilk

Preheat oven to 500 degrees. Place flour in mixing bowl. With pasty blender or fork, cut in shortening until mixture resembles coarse crumbs. Blend in just enough milk with fork until dough leaves sides of bowl. Turn dough onto lightly floured surface. Knead gently 10-12 times. Roll out dough to ½ –inch thickness. Cut with 2-inch biscuit cutter dipped into flour between cuts. Press cutter straight down without twisting for straight-sided, evenly shaped biscuits. Place biscuits on ungreased baking sheet 1 inch apart for crusty biscuits or with sides almost touching for soft-sided biscuits. Bake for 8-10 minutes.

Yield: 12 biscuits

***Tip**: If you don't have buttermilk, put 1 tablespoon lemon juice or vinegar in a measuring cup and add whole or 2% milk to make 1 cup.*

***Tip**: To make lighter muffins, place greased pans into oven for a few moments before adding butter.*

SOUTHERN YAM BREAD

Crystal Stephens
Albany CGP

1	cup cooked mashed yams or sweet potatoes
½	cup oil
1/3	cup water
2	eggs
1 ¾	cups plain flour
1 ½	cups sugar
1	teaspoon baking soda
¾	teaspoon cinnamon
¾	teaspoon nutmeg
½	teaspoon salt
1	teaspoon grated lemon rind
1	cup chopped pecans

Combine yams, oil, water and eggs in mixer until blended; then slowly add remaining ingredients and mix until combined. Bake in greased loaf pan at 350 degrees for 60-70 minutes. Frost bread with topping while warm, pricking the bread to allow icing to soak in.

Topping:

1	teaspoon soft butter
1	teaspoon grated lemon rind
1	teaspoon lemon juice
½	cup powdered sugar
1	tablespoon milk

STRAWBERRY BREAD

Christy Cochran
Metro West CGP

1 cup strawberry puree (2 (10-ounce) packages frozen or 2 pints fresh)
4 eggs
1 cup vegetable oil
3 cups plain flour
1 ½ cups sugar
2 teaspoons cinnamon
1 teaspoon baking soda
1 cup chopped nuts

In a large bowl, combine strawberry puree, eggs and oil. Blend in sugar, cinnamon and baking soda. Add flour and chopped nuts. Pour into two greased and floured 9x5-inch loaf pans. Bake 40-50 minutes at 350 degrees. Cool completely before removing from pans. This bread freezes beautifully and is delicious when served with sweetened cream cheese.

Food Processor Method:
With steel knife in place, puree strawberries; add eggs, oil and sugar; process until smooth. Add cinnamon, soda, nuts and flour. Process until flour disappears. Pour into 2 greased and floured loaf pans. Bake 40-50 minutes at 350 degrees.

Sweetened Cream Cheese:
1 (8-ounce) package cream cheese (softened)
2 tablespoons honey
2 tablespoons cream or milk

With wooden spoon, beat cream cheese until smooth, add honey and cream or milk until of spreading consistency.

Food Processor Method: Cut cream cheese into 1-inch pieces. Add honey and cream and process until smooth. Sweetened cream cheese will keep for 2 weeks in the refrigerator.

TEXAS CORNBREAD

Ernest Teston
Altamaha Ambassadors

1 cup self-rising cornmeal
½ cup cooking oil
2 eggs
1 (8 ¼ ounce) can cream style corn
1 small onion (chopped)

Mix all ingredients together. Bake in 8- or 9-inch pan at 400 degrees until golden brown.

TURKEY/CHICKEN DRESSING

Carolyn Durden
Statesboro CGP

Cornbread:
3 eggs
2 cups buttermilk
2 cups plain cornmeal
2 sticks margarine (melted)
½ teaspoon baking soda
½ teaspoon salt
1 teaspoon sugar

Mix all together. Pour into a greased pan or iron skillet. Cook at 350 degrees until brown, about 30 minutes

Dressing:
½ loaf of bread (toasted)
2 medium onions (chopped)
1 cup finely chopped celery
Black pepper
Chicken/turkey broth
4 eggs

Crumble the cornbread while warm; add crumbled toast and all other ingredients together. Soften with broth; pour into a large baking dish or pan. Bake at 350 degrees until brown, about 45-60 minutes.

YEAST ROLLS

Mary Short
Athens Ambassadors

7/8	cup milk
¾	cup butter or butter flavored shortening
½	cup sugar
1	teaspoon salt
2	packages dry yeast
½	cup warm water
5	cups all-purpose flour
3	eggs

Preheat oven to 400 degrees. In small pan, scald milk; add shortening, sugar and salt and cook until lukewarm. Sprinkle yeast in warm water and stir. Using a wire whisk, add ½ cup flour to milk mixture; add eggs and then yeast. Add flour, gradually until soft dough forms. Turn out onto a floured surface and knead. Let dough rise in a greased bowl until it doubles in size. Roll dough into balls, place in pan until they double in size. Bake at 400 degrees until golden brown. Brush tops with butter.

***Tip**: Before measuring honey or other syrup, oil the measuring cup with cooking oil and rinse in hot water.*

Notes

Desserts

Magnolia Liliflora Nigra

CAKES

7-Up Cake
Apple Cake #1
Apple Cake #2
Apple Coffee Cake
Applesauce-Nut Cake
Apricot Nectar Cake
Banana Nut Pound Cake
Basic Sour Cream Pound Cake
Black Forest Cake
Blackberry Wine Cake
Blueberry Crunch Cake
Bottom-Up Cake
Brown Caramel Cake
Brownie Trifle
Buttermilk Pound Cake
Butter Pecan Pound Cake
Butter Pound Cake
Caramel Cake
Carrot Cake
Chiffon Cheesecake
Chocolate Cake
Chocolate Pound Cake #1
Chocolate Pound Cake #2
Christmas Pecan Cake
Classic Angel Flake Coconut Cake
Coconut Cake #1
Coconut Cake #2
Coconut Sour Cream Cake
Coconut Topped Oatmeal Cake
Coffee Cream Pound Cake
Cornbread Cake
Cream Cheese Pound Cake
Dump Cake
Earthquake Cake
Easy Delicious Pound Cake
Fresh Apple Cake
Fresh Apple Pound Cake #1
Fresh Apple Pound Cake #2
Fresh Apple Pound Cake #3
Fresh Cranberry Cake
Friendship Cake
Fruity Cheesecake
Georgia Peach Pound Cake
Hawaiian Sunset Cake
Hershey's Red Velvet Cake
Hot Fudge Cake
Hummingbird Cake
Ice Cream Cake
Japanese Fruit Cake
Lazy "U" Cake
Lemon Cheese Cake
Lemon Jell-O Cake
Light and Easy Strawberry Trifle
Mandarin Cream Cake
Mary's Pound Cake
Mom Brooks' Pound Cake
Mom's Ice Box Fruitcake
Mom's Red Velvet Cake
New York Cherry Cheesecake
Nut Cake
Old Fashioned Chocolate Cake
Orange Dreamsicle Cake
Original Red Velvet Cake
Peter Paul Mound Cake
Pineapple Pound Cake #1
Pineapple Pound Cake #2
Pineapple Sheet Cake
Pineapple Upside-Down Cake
Plunkett's Banana Cake
Pound Cake #1
Pound Cake #2
Pound Cake #3
Pound Cake #4
Pound Cake With Icing
Raw Apple Cake
Sour Cream Black Walnut Pound Cake
Southern Chocolate Pound Cake
Strawberry Cake
Strawberry Cream Cheese Cake
Sugarless Applesauce Cake Trifle

CANDIES

Buckeyes
Bulldog Brittle
Chocolate Peanut Candies
Chocolate Yummies
Christine's Chocolate Fudge
Cracker Toffee
Divinity

CANDIES Continued –
Fantasy Fudge
Foolproof Chocolate Fudge
Fudge
Hay Stack Candy
Kahlua Fudge
Microwave Fudge
Microwave Pecan Brittle
No-Bake Peanut Butter Corn Flakes Candy
No-Cook Never-Fail Fudge
Oatmeal Drop Candy
Old Fashioned Hard Candy
Peanut Brittle #1
Peanut Brittle #2
Pine Bark
Turtles
White Chocolate Haystacks

COOKIES
Almond Bark Cookies
Blonde Brownies
Chocolate Cappuccino Cookies
Chocolate Chip Cookies
Chocolate Chunk Oatmeal Coconut Cookies
Chocolate Oatmeal Cookies
Congo Squares
Cream Cheese Squares
Crunchy Oatmeal Cookies
Doris' Caramel Squares
Easy Peanut Butter Cookies
Frosted Lemon Bars
Fruit Cake Cookies
Graham Cracker Cookies
Greyfield Inn Lemon Bars
Lemon-Coconut Cookies
Lemon Wafer Cookies
Macaroon Cookies
Marbled Chocolate Bars
Monster Cookies
Oatmeal Cookies
Oatmeal Pecan Cookies
Old Fashion Peanut Butter Cookies
Original Nestle Toll House Chocolate Chip Cookies
Peanut Butter Bars
Peanut Butter Snacks
Pecan Cookies
Peggy's Potato Chip Cookies
Potato Chip Cookies
Rich Peanut Butter Cookies
Rocky Road Brownies
Savannah Christmas Cookies
Sugar Cookies
Tea Cakes
Texas Rangers
Unbelievables

MISCELLANEOUS DESSERTS
Allison's Cherry Dessert
Ambrosia
Apple Crisp #1
Apple Crisp #2
Apple Dumpling Cobbler
Baked Rice Pudding
Banana Pudding
Blueberry Delight
Blueberry Supreme
Caramel Icing
Chilled Banana Pudding
Chocolate Delight #1
Chocolate Delight #2
Chocolate Éclairs
Chocolate Frosting
Chocolate Pecan Caramels
Coconut Delight
Frozen Fruit Cup
Heavenly Orange Fluff
Homemade Ice Cream
Hot Fudge Sauce
Ice Cream Cake Dessert
Ice Cream Sandwich Delight
Ice Cream Sandwich Dessert
Icing
June's Blueberry Crunch
Lemon Lush Dessert
Old Fashioned Rice Pudding
Orange Charlotte
Oreo Ice Cream
Peach Delight
Pecan Pie Muffins

MISCELLANEOUS DESSERTS
Continued -
Pineapple Dessert
Strawberry Banana Delight
Strawberry Dessert
Tortilla S'mores
Triple Chocolate Trifle

PIES
Apple Pie
Big Mama's Sweet Potato Pie
Brown Bag Apple Pie
Buttermilk Coconut Pie
Buttermilk Pie
Cheese Cake
Chess Pie
Chocolate Bar Pie
Chocolate Chess Pie
Chocolate Pie #1
Chocolate Pie #2
Cobbler
Coconut Custard Pie
Coconut Pie #1
Coconut Pie #2
Easy Peach Cobbler
Egg Pie
Eight-Minute Cheese Cake
Fresh Peach Pie
Fried Apple Pies
Fruit Pie
Fudge Pie
Georgia Pecan Pie #1
Georgia Pecan Pie #2
Girl Scout Mint Cookie Pie
Grasshopper Pie
Holiday Chess Pie
Key Lime Pie
Key Lime Pie – No Eggs
Lizzie's Pecan Pie
Million Dollar Pie #1
Million Dollar Pie #2
Orange Peach Pie
Peach Cobbler #1
Peach Cobbler #2
Peanut Butter Pie #1
Peanut Butter Pie #2
Peanut Butter Pie #3
Pecan Pie #1
Pecan Pie #2
Pie Jubilee
Pineapple Pie
Shredded Apple Pie
Snicker Pie
Strawberry and Cream Pie
Strawberry Pie
Sugar-Free Strawberry Pie
Sweet Potato Cobbler
Sweet Potato Pie #1
Sweet Potato Pie #2
Tangy Hawaiian Pie
Vesta's Pecan Pie
Weight Watcher Key Lime Pie
Weight Watchers Pie
Weight Watchers Strawberry Cream Pie

7-UP CAKE

Harolyn Hunt
Columbus Ambassadors

1 box Duncan Hines lemon cake mix
1 (3.4-ounce) box instant pineapple pudding
¾ cup cooking oil
4 eggs
1 (10-ounce) bottle 7-Up

Mix all ingredients well, adding 7-Up last. Pour into 3 greased and floured 8-inch cake pans and bake at 350 degrees about 35 minutes or until done. Cool and frost.

Frosting:

1 stick margarine
1 (8-ounce) can crushed pineapple (drained)
1 ¾ cups sugar
2 tablespoons plain flour
2 eggs
2 teaspoons vanilla
1 cup flaked coconut
1 cup nuts

Cook the first 6 ingredients until thick, stirring constantly. Cool and add coconut and nuts. Spread on cake. This is very good.

***Tip**: To cut layer or loaf cakes, use a long, thin, sharp knife with a sawing motion. When cutting angel, chiffon or sponge cakes, use a serrated knife with a sawing motion. Fruit cakes can be easily cut into thin slices if thoroughly chilled.*

APPLE CAKE #1

Doniver Black
Austell CGP

1 cup Wesson oil
2 cups sugar
2 ½ cups plain flour
1 teaspoon salt
1 teaspoon cinnamon
1 teaspoon baking powder
1 teaspoon baking soda
2 eggs
3 cups chopped apples
1 cup chopped nuts (dredged in flour)
1 (16-ounce) package butterscotch morsels

Combine oil, eggs and sugar and mix well. Sift dry ingredients and mix with oil mixture. Stir in apples and nuts. Pour into a greased and floured 9x13-inch pan. Sprinkle butterscotch morsels over batter before baking. Bake at 350 degrees for approximately 50 minutes.

Just before cake is finished baking, prepare icing as follows:

Icing:

1 cup brown sugar
1 stick butter
¼ cup evaporated milk

Mix ingredients and bring to a boil; boil for 2 ½ minutes. Pour over hot cake.

***Tip**: Stale cake or cookies can be made into crumbs in a blender. Sprinkle over ice cream for a delicious topping.*

APPLE CAKE #2

Carolyn Durden
Statesboro CGP

1 ¼	cups oil
3	cups plain flour
½	teaspoon salt
1 ½	cups chopped nuts
2	teaspoons vanilla
1	teaspoon allspice
2	eggs
2	cups sugar
½	teaspoon baking soda
1	teaspoon cinnamon
3	cups hard apples (cut coarse)

Mix oil and sugar. Add eggs and mix. Add dry ingredients; mix well. Add nuts and apples (batter will be stiff). Bake in greased Bundt pan. Bake at 325 degrees for one hour. Ice with Apple Cake Icing.

Apple Cake Icing:

1	cup brown sugar
¼	cup milk
1	stick margarine

Over low heat, melt margarine. Add sugar and milk; bring to a boil. Remove from heat. Punch holes in cake. Pour icing over cake and keep spooning over cake until all icing is used.

***Tip**: If a recipe calls for beaten egg whites, beat them first and then use beaters without washing for beating egg yolks. Saves on cleanup.*

APPLE COFFEE CAKE

Sheila Smith
Albany CGP

1 cup cooking oil
2 eggs
2 cups sugar
2 ½ cups plain flour
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon salt
1 teaspoon cinnamon
4 cups raw Granny Smith apples (peeled and sliced)
1 cup chopped pecans
1 (12-ounce) package butterscotch morsels

Preheat oven to 350 degrees. Mix together oil, eggs and sugar. Slowly add dry ingredients, stirring after each addition (batter will be stiff). Fold in apples and nuts. Spread into a well-greased 9x13x2-inch pan. Sprinkle butterscotch morsels evenly over top. Bake for 50-60 minutes at 350 degrees.

APPLESAUCE-NUT CAKE

Sandra Rowan
Columbus Ambassadors

¾ cup butter
1 cup sugar
1 cup firmly packed brown sugar
3 eggs
3 ½ cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt
¾ teaspoon ground cloves
1 teaspoon ground nutmeg
3 teaspoons ground cinnamon
1 pound seedless raisins
1 ½ cups chopped pecans

Cream butter and sugars together. Add eggs and applesauce and beat well. Combine dry ingredients and stir into creamed mixture. Add raisins and pecans and mix well. Pour into greased 9x13x2-inch pan. Bake at 325 degrees for 2 hours.

APRICOT NECTAR CAKE

Jan Stinson
Plant Hammond CGP

1 box Duncan Hines lemon cake mix
¾ cup oil
1 (8-ounce) can apricot nectar
4 eggs
½ cup sugar

Mix all ingredients, adding one egg at a time. Pour into a greased Bundt pan. Cook at 350 degrees for 45 minutes. Test with a toothpick to see if done. Remove from pan and continue with icing.

Icing:

1½ cups confectioners' sugar (sifted)
2 tablespoons apricot nectar
Juice of one lemon

Mix ingredients together and pour on cake while cake is still hot.

BANANA NUT POUND CAKE

Donna Miles
Carrollton CGP

1 package yellow cake mix
2 ripe bananas
1 (3.4-ounce) package vanilla instant pudding
1 cup water
1 envelope Dream Whip
½ cup chopped nuts
½ cup Crisco
4 eggs

Mix dry ingredients. Add eggs and oil, mixing well. Add mashed bananas and nuts. Bake in a tube pan 1 hour at 350 degrees.

BASIC SOUR CREAM POUND CAKE

Elnetta Smith
Altamaha Ambassadors

2 sticks margarine
3 cups sugar (sifted)
5 eggs
3 cups sifted cake flour
1 (8-ounce) carton sour cream
¼ teaspoon baking soda
2 tablespoons vanilla flavoring

Blend margarine and sugar; add eggs one at a time, beating well after each addition. Sift flour 3 times; add to egg mixture alternately with sour cream, mixing on medium speed with electric mixer. Add baking soda and vanilla. Pour into well-greased tube pan. Bake at 325 degrees for 1¼ hours.

BLACK FOREST CAKE

Cindy Saunders Taylor
Heart of Georgia Ambassadors

1 box Betty Crocker Super Moist German's chocolate cake mix (with pudding)
3 eggs
1 (21-ounce) can cherry pie filling

Mix all ingredients in mixer for about 3 minutes. Cook in greased 9x13-inch pan. Bake 30 minutes at 350 degrees.

Icing:

1 cup sugar
1/3 cup milk
5 tablespoons butter
1 (6-ounce) package chocolate chips
Cherries (optional)

Boil sugar, milk and butter for 1 minute. Add chocolate chips, stirring until chips melt. Let cool for a few minutes. Pour icing over warm cake. Cherries may be added on top of icing.

***Tip**: Fill ice cream cones that have flat bottoms half full of cake batter and bake. Frost and decorate.*

BLACKBERRY WINE CAKE

Brenda Farr
Waycross CGP

1 box Duncan Hines white cake mix
1 (3-ounce) package blackberry Jell-O
½ cup blackberry wine
1 cup oil
4 eggs
1 cup chopped pecans

Grease and flour tube pan. Put the pecans in bottom of pan. Mix other ingredients and pour over nuts. Bake at 350 degrees for 50 minutes.

Glaze:

1 (1-pound) box powdered sugar
1 stick butter (not margarine)
1 cup blackberry wine

Bring all ingredients to boiling point, but don't allow to boil. Stir constantly until sugar is dissolved. Punch holes in cake as soon as you take it out of the oven and spoon half of the glaze over the cake. When glaze is absorbed (after about 30 minutes), turn out and repeat with the other half of the glaze. It actually tastes better the second day.

BLUEBERRY CRUNCH CAKE

Helen Plunkett
Metro East Ambassadors

1 (16-ounce) can crushed pineapple (including juice)
3 cups blueberries or 2 large cans blueberries (drained)
½ cup granulated sugar
1 box cake mix (white or yellow)
1 stick butter
1 cup chopped pecans
¼ cup sugar

Grease and flour a 9x13-inch pan. Pour pineapple and juice in bottom of pan. Top with blueberries and sprinkle ½ cup sugar on top. Next sprinkle dry cake mix over top of blueberries and top with chopped pecans, then sprinkle the ¼ cup sugar over top of pecans. Bake at 350 degrees for about 25 minutes, remove pan from oven and cut cake into serving squares (this allows the juices to rise to the top). Return to oven and continue baking an additional 10-15 minutes until nice and brown. Serve with whipped cream (or Cool Whip) dabs on tops of each square.

BOTTOM-UP CAKE

Marianne Hudson
Columbus Ambassadors

1	can ready-to-spread chocolate frosting
1	cup or more of chopped walnuts
1	box Duncan Hines yellow cake mix
1	(3.4-ounce) package vanilla instant pudding
1	cup water
1/3	cup vegetable oil
4	large eggs

Heat oven to 350 degrees. Grease and flour 9x13-inch pan. Spread frosting into bottom of prepared pan. Sprinkle nuts over frosting (save some nuts to put on top of cake after it is cooked and removed from pan.) In large bowl blend cake mix, pudding mix, water, vegetable oil and eggs. Beat at medium speed for 2 minutes. Pour over frosting in pan. Bake at 350 degrees 40-50 minutes, or until toothpick inserted in cake comes out clean. Immediately invert pan onto serving plate, removing pan carefully.

BROWN CARAMEL CAKE

Edna Dees
Altamaha Ambassadors

2 sticks margarine
2 cups sugar
3 cups plain flour
3 teaspoons baking powder
1 cup milk
4 eggs (separated)
1 teaspoon vanilla extract

In a large mixing bowl, cream sugar and margarine. Add vanilla and blend. Add egg yolks and mix well. Sift flour and baking powder together and add alternately with milk. Beat egg whites until stiff and fold into batter. Pour into 4 greased and floured 8-inch cake pans. Bake at 350 degrees until brown. Let cool before icing.

Icing:

3 cups sugar
¾ cup evaporated milk
1 tablespoon white corn syrup
1 ½ sticks margarine

In a large saucepan over medium heat, combine sugar, evaporated milk, margarine and corn syrup and bring almost to a boil. In a separate small saucepan, on low heat, brown sugar and water until syrup stage. Add to first mixture. Cook to soft-ball stage when tested in cold water. Let cool and ice cake layers.

BROWNIE TRIFLE

Vesta Doster
General Office CGP/Rome Ambassadors

1	box plain brownie mix (9x13-inch size)
2	tablespoons Kahlua coffee liqueur
2	(3.9-ounce) boxes instant chocolate pudding
4	cups milk
1	(10-ounce) bag Heath Bits 'O Brickle toffee bits
1	pint heavy whipping cream (whipped)
½	cup confectioners' sugar

Prepare brownies according to package directions. While brownies are still warm, brush with Kahlua. Cool; then cut into 1-inch squares. Prepare pudding as directed on box, using 4 cups milk, *but do not chill*. Whip cream with confectioners' sugar to stiff peaks. Place half the brownies in the bottom of a large trifle dish. Cover with half the chocolate pudding; then cover with half the toffee bits. Then cover with half the whipped cream. Repeat layers of brownies, pudding, toffee bits (reserving 3 tablespoons for top) and whipped cream. Refrigerate overnight. Before serving, sprinkle top with reserved toffee bits.

Note: Do not use chocolate-coated toffee chips.

***Tip**: Cracks in cakes or uneven surfaces are often caused by too much flour, too hot an oven, or from not preheating the oven.*

BUTTERMILK POUND CAKE

Shirley Douglass
Brunswick CGP

3 sticks butter
2 2/3 cups sugar
6 eggs
3 cups plain flour
¼ teaspoon baking soda
¼ teaspoon salt
1 ½ teaspoons vanilla
1 cup buttermilk

Cream butter and sugar until mixture is creamy. Add eggs one at a time, beating well after each. Add vanilla. Sift flour, baking soda and salt together. Add dry ingredients and buttermilk alternately to creamed mixture. Bake in a 10-inch tube pan at 325 degrees 1 hour and 20 minutes.

BUTTER PECAN POUND CAKE

Jackie Whitehead
Tifton CGP

1 can Betty Crocker coconut pecan icing
1 box Betty Crocker butter pecan cake mix
4 eggs
1 cup water
½ cup oil

Mix all ingredients together and bake at 350 degrees in a greased Bundt pan for one hour.

BUTTER POUND CAKE

Wanda Purcell
H. L. Thomas CGP

2	sticks Land-O-Lakes lightly salted butter (softened)
½	cup Crisco
3	cups sugar
5	eggs
½	teaspoon vanilla
1	cup milk
3	cups plain flour
½	teaspoon baking powder

Mix all ingredients together well. Pour in a greased and floured Bundt cake pan and put in cold oven. Bake at 350 degrees for one hour or until golden brown.

***Tip**: Chill cream, bowl and beaters before whipping.*

***Tip**: Use cocoa instead of flour to dust pans for chocolate cake.*

CARAMEL CAKE (Lucy Carroll's)

Delores Lindsey
State President 1995

3 cups White Lily plain flour
2 sticks margarine
½ cup butter-flavor Crisco
5 eggs
1 cup milk
1 teaspoon vanilla flavoring

Cream sugar, margarine and butter-flavor Crisco; add eggs one at a time. Alternately add flour and milk until well blended; add vanilla. Pour into 3 well-greased 8-inch cake pans. Bake at 325 degrees for 30 minutes.

Caramel Icing:

4 ½ cups sugar (brown the ½ cup)
3 sticks margarine
1 (12-ounce) can evaporated milk
Vanilla

Mix together margarine, milk and 4 cups sugar. Heat and stir until sugar dissolves. Melt the ½ cup sugar in a small iron skillet stirring constantly until brown. Add to other mixture, stirring and cooking to soft-ball stage. Let cool; then add vanilla. This makes enough icing for a three-layer cake (sides and top).

CARROT CAKE

Jean Kennedy
Heart of Georgia Ambassadors

2 cups sugar
2 cups self-rising flour
1 ½ cups salad oil
4 eggs
2 teaspoons ground cinnamon
3 cups grated carrots

Combine sugar, oil and eggs. Stir in grated carrots. Combine flour and cinnamon, adding a little at a time to above mixture. Mix well and bake in two layers at 350 degrees for approximately 30 minutes. When layers are thoroughly cooled, ice with the following:

Icing:

1 (8-ounce) package cream cheese
1 stick margarine
1 box 10X sugar
2 teaspoons vanilla
1 cup chopped pecans

Cream margarine and cream cheese; then add sugar, vanilla and nuts.

CHIFFON CHEESECAKE

Morene Sokol
Hartwell CGP/Athens Ambassadors

1 (3-ounce) package lemon Jell-O
4 tablespoons lemon juice (1 lemon)
1 (8-ounce) package cream cheese
2 ½ cups graham cracker crumbs
¾ stick margarine
1 cup boiling water
1 cup granulated sugar
1 (12-ounce) can evaporated milk
½ cup granulated sugar

Dissolve Jell-O in boiling water and cool. Cream lemon juice, 1 cup sugar and cream cheese until smooth and add Jell-O mixture. Chill milk and whip until stiff. Add cheese mixture to whipped milk. Blend crumbs, ½ cup sugar and melted margarine until entire mixture is moist. Spread half of the crumbs on bottom of 9x15-inch cake pan. Add first mixture. Sprinkle remainder of crumbs on top. Chill. The Tupperware meat keeper or pie keeper is ideal for this cake, and you have a cover for it.

CHOCOLATE CAKE

Margaret Logan
State President 1985

2 cups plain flour
2 cups sugar
¼ teaspoon salt
2 sticks margarine
4 tablespoons cocoa
1 cup hot water
2 eggs
½ cup buttermilk
1 teaspoon soda
1 teaspoon vanilla

Sift flour, sugar and salt together in glass or steel bowl. Bring margarine, cocoa and hot water to a boil and stir. Pour over dry ingredients. Mix with wire beater. Beat eggs and add to mix. Add buttermilk, soda and vanilla. Mix and pour into greased and floured 9x13-inch pan. Bake at 350 degrees 25-35 minutes.

Icing:

1	stick margarine
4	tablespoons cocoa
6	tablespoons milk
1	box 4X confectioners' sugar (sifted)
1	teaspoon vanilla
	Nuts

Bring margarine, cocoa and milk to a boil. Add sugar, vanilla and nuts. Mix well and spread over cake.

***Tip**: If cream will not stiffen, gradually whip in 3 or 4 drops of lemon juice.*

***Tip**: Cream whipped ahead of time will not separate if you add a little unflavored gelatin; add ¼ teaspoon per cup of cream.*

CHOCOLATE POUND CAKE #1

Marlene Jarrett
Athens Ambassadors

2 sticks margarine
½ cup Crisco
3 cups sugar
3 cups plain flour
5 eggs
½ teaspoon baking powder
½ cup cocoa
½ teaspoon salt
1 cup milk
2 teaspoons vanilla

Sift flour, salt, baking powder and cocoa and set aside. Cream margarine and Crisco; add sugar and blend well. Add eggs one at a time. Add sifted dry ingredients alternately with the milk. Add vanilla. Put in a greased and floured tube pan. Place in cold oven. Bake at 325 degrees for 1 hour and 25 minutes. Let cool and turn out of pan.

CHOCOLATE POUND CAKE #2

Nell Payne
Rome Ambassadors

3 cups sugar
2 sticks butter
½ cup Crisco
½ teaspoon baking powder
5 eggs
3 cups plain flour
½ cup cocoa
1 ¼ cups milk
½ teaspoon vanilla

Cream butter, sugar and Crisco; add 1 egg at a time. Sift cocoa, flour, salt and baking powder. Add dry ingredients alternately with milk to mixture; add vanilla. Bake 1 hour and 25 minutes at 325 degrees.

Icing:

2	cups sugar
½	cup cocoa
½	cup Crisco
¼	teaspoon salt
2	teaspoons vanilla
2/3	cup milk

Cook to a full rolling boil. Cook for 3 minutes, stirring constantly. Remove from heat and beat until creamy; add vanilla. Spread icing over cooled cake.

CHRISTMAS PECAN CAKE

Eugenie Rogers
South Georgia Ambassadors

2	cups butter
2	cups sugar
6	eggs
3	cups flour
1	tablespoon lemon juice
1	teaspoon grated lemon rind
1	tablespoon vanilla
1 ½	cups golden raisins
4	cups chopped pecans
¼	teaspoon salt
¼	cup flour (for dredging nuts and raisins)

Cream sugar and butter. Add eggs one at a time. Mix raisins and nuts with ¼ cup flour until coated. Add dry ingredients to butter mixture; fold in nuts and raisins. Bake in greased and paper-lined pan at 300 degrees for 1 hour and 50 minutes.

CLASSIC ANGEL FLAKE COCONUT CAKE

Sheila Strickland
Customer Care Center CGP

1 box yellow cake mix
2 2/3 cups Baker's Angel Flake coconut (7-ounce) bag (divided)
1 cup cold milk
1 (3.4-ounce) package Jell-O vanilla flavor instant pudding
¼ cup powdered sugar
1 (8-ounce) tub Cool Whip whipped topping (thawed)

Prepare cake batter as directed on package; stir in 2/3 cup of the coconut. Pour evenly into two 9-inch round cake pans. Bake as directed on package. Cool 10 minutes. Remove cake layers from pans to wire racks; cool completely. Pour milk into medium bowl. Add dry pudding mix and sugar. Beat with wire whisk 2 minutes or until well blended; mixture will be thick. Gently stir in whipped topping. Refrigerate 15 minutes. Place one of the cake layers on serving plate; spread top with 1 cup of pudding mixture. Sprinkle with ¾ cup of the remaining coconut; cover with second cake layer; spread top and sides with remaining pudding mixture; press remaining coconut into pudding mixture. Refrigerate at least 1 hour. Store leftover cake in refrigerator.

COCONUT CAKE #1

Barbara Fuquea
Austell CGP

1 box Duncan Hines yellow cake mix
4 eggs
1 cup buttermilk

Follow directions on cake mix for cooking in oblong pan.

Start preparing topping when cake goes into oven.

Topping:

1 1/3 cups water
2 cups sugar
2 (6-ounce) packages frozen Tropical Isle grated coconut
½ pint whipping cream

Combine water and sugar; stir until dissolved. Cook until solution reaches soft-ball stage (use candy thermometer). Add coconut and whipping cream; stir well. Punch small holes in warm cake and cut around edges before pouring topping on cake. This allows topping to spread evenly through cake. Pour topping over cake while warm.

COCONUT CAKE #2

Marianne Hudson
Columbus Ambassadors

1 box Duncan Hines yellow or French vanilla cake mix
1/3 cup Crisco oil
1 cup water
1 (3.4-ounce) package vanilla instant pudding mix
4 large eggs

Put ingredients in mixing bowl and beat for 2 minutes. Pour into 2 greased and floured 9-inch cake pans. Bake at 350 degrees for 30 minutes or more until done. Remove layers from pans. Prepare frosting while cake is still warm.

Frosting:

1 cup sugar
1 cup sour cream
1 (12 -ounce) Tropical Isle coconut package
1 cup Cool Whip

Mix sugar and sour cream; put about half of sour cream mixture on first layer and sprinkle coconut on top of cake layer. Add second layer on top of first layer and refrigerate until cold. Then fold in Cool Whip to remaining frosting and spread on top and sides of layers. Sprinkle with coconut. Keep cold, or you can freeze it; it keeps good.

COCONUT SOUR CREAM CAKE

Wanda Purcell
H. L. Thomas CGP

Coconut Filling:

1 (16-ounce) carton sour cream
1½ cups sugar
3 (6-ounce) packages frozen coconut
1 teaspoon vanilla

Reserve ½ package coconut; then mix remaining ingredients together and store in refrigerator overnight.

Cake:

1 box yellow Duncan Hines yellow cake mix with butter
1 (8-ounce) carton of Cool Whip
Reserved coconut

Bake cake mix as directed on box. Cool on rack. Split layers to make 4 layers. When stacking cake, have inside layers always up except for the top layer. Spread coconut mixture between layers. Ice top and sides of cake with Cool Whip. Sprinkle remaining ½ package of coconut on top of cake.

COCONUT TOPPED OATMEAL CAKE

Lois Sewell
Northeast Georgia Ambassadors

1 ¼ cups boiling water
1 ½ cups sifted plain flour
1 teaspoon salt
½ teaspoon baking powder
1 cup granulated sugar
2 eggs
1 cup quick cooking oatmeal
1 teaspoon baking soda
1 teaspoon cinnamon
½ cup margarine
1 cup packed light brown sugar

Pour water over oatmeal; set aside. Sift flour, salt, soda, cinnamon and baking powder together. Cream margarine; gradually add sugars, bending until mix is mealy. Add eggs one at a time, beating well (mixture may look curdled). Stir in oatmeal and water; then add dry ingredients and blend well. Pour into greased and floured 9x13-inch pan. Bake at 350 degrees for 40 minutes or until cake tests done. Cool in pan 10 minutes. Then remove from pan, place on baking sheet and cool thoroughly. (Or if you wish to make in layers, grease and flour 3 cake pans and cook 20-25 minutes at 350 degrees.)

Coconut Topping:

2 2/3	cups flaked coconut
½	cup margarine (melted)
2	teaspoons vanilla
1	cup packed light brown sugar
½	cup heavy cream
1	cup chopped nuts

Combine all ingredients. Spread on cooled cake. Place under broiler for 2-3 minutes or until lightly browned.

Or you may use cream cheese frosting:

Cream Cheese Frosting:

1	(8-ounce) package cream cheese (softened)
¾	stick margarine (softened)
2	teaspoons vanilla
½	cup chopped pecans
1	box confectioner's sugar

Combine all ingredients; beat well. Spread on cake.

Similar recipe submitted by:
Vivion Palmer
Brunswick CGP/Golden Isles Ambassadors

COFFEE CREAM POUND CAKE

Doug Allen
Plant Bowen CGP

1 pound margarine
2 2/3 cups sugar
2 ½ cups plain flour
1 tablespoon vanilla
8 eggs
8 tablespoons coffee cream or evaporated milk
Grated rind of 1 lemon

Separate eggs. Beat egg whites; gradually add 6 level tablespoons sugar while beating. Place in refrigerator. Cream margarine; gradually add remainder of sugar. Add egg yolks; beat well. Add flour and milk alternately; stir in vanilla and lemon rind. Fold in egg whites; mix lightly but well. Bake in greased and floured tube pan, bottom lined with waxed paper. Bake at 325 degrees for 1 ½ hours. Frost if desired.

CORNBREAD CAKE

Betty Smith
Athens Ambassadors

1½ cups self-rising flour
1 cup white sugar
1 cup firmly packed brown sugar
1 cup vegetable oil
4 large eggs
1 tablespoon vanilla
1 cup chopped nuts

Preheat oven to 350 degrees. Grease and flour 9x13-inch baking pan. In mixing bowl, combine flour, sugars, oil, eggs, vanilla and nuts. Mix well; pour into prepared pan and spread evenly especially into corners of pan. Bake about 35 minutes or until it tests done. Good!

CREAM CHEESE POUND CAKE

Nell Payne
Rome Ambassadors

1 ½	cups margarine (softened)
6	eggs
3	cups sifted plain flour
1	teaspoon vanilla flavoring
1	package whipped topping (Dream Whip)
3	cups sugar
1	(8-ounce) package cream cheese (softened)
½	teaspoon lemon flavoring

Cream cheese with eggs, sugar, margarine, flavorings and flour thoroughly, about 2 minutes. Change mixer to medium speed and beat 4 minutes. Turn mixer to low speed; sprinkle dry whipping mix over dough; then fold until all is smooth, about 2 minutes. Be sure to scrape sides of bowl often during all of mixing process. Bake at 325 degrees for 45 minutes, reduce oven to 300 degrees for the last 30 minutes or until toothpick inserted around center of cake comes out clean. Don't overcook.

DUMP CAKE

Virginia Glenn
Carrollton CGP

1	box yellow cake mix
1	(16-ounce) can crushed pineapple
1	(21-ounce) can cherry pie filling (or other fruit pie filling)
1-2	sticks margarine (melted)
1	cup chopped pecans

Use glass 9x13-inch baking dish. Spread crushed pineapple on bottom of dish; then pour pie filling over pineapple, sprinkle dry cake mix over pie filling. Pour melted margarine on top. Sprinkle with pecans. Bake 1 hour at 350 degrees or until done.

EARTHQUAKE CAKE

Edna McElroy
Athens Ambassadors

1 ½ cups chopped pecans
1 ½ cups shredded coconut
1 box German's chocolate cake mix
½ cup margarine
1 (8-ounce) package cream cheese
1 box powdered sugar

Preheat oven to 350 degrees. Grease and flour a 9x13-inch pan. Combine pecans and coconut; sprinkle over bottom of pan. Prepare cake mix according to package directions and pour over pecans and coconut. Melt margarine and cream cheese together in saucepan. Add powdered sugar and mix well. Pour mixture over cake batter. Bake for 45 minutes or until cake tests done. Remove from oven. Cool and cut into squares.

Yield: 16 squares

EASY DELICIOUS POUND CAKE

Linda Stephens
Athens Ambassadors

5 eggs (at room temperature)
2 sticks Blue Bonnet margarine
½ cup Crisco (at room temperature)
3 cups sugar
3 ½ cups cake flour
1 cup buttermilk
1 teaspoon vanilla flavoring
1 teaspoon butter flavoring
½ teaspoon lemon flavoring
½ teaspoon salt

Cream butter, sugar and Crisco on medium speed until mixture is smooth and fluffy. Add 1 egg at a time; then add salt and flavorings. Add flour and buttermilk alternately, starting and ending with flour. Do not beat flour too much. Put in greased and floured tube pan or 2 loaf pans. Place in cold oven; bake at 325 degrees for 1 hour and 15 minutes.

FRESH APPLE CAKE

Margaret Owens
Customer Care Center CGP

1 ¼ cups corn oil
2 cups sugar
3 well-beaten eggs
3 cups all-purpose flour
1 cup chopped pecans
1 teaspoon salt
1 teaspoon baking soda
2 teaspoons vanilla
3 cups peeled chopped apples

Combine oil, sugar and eggs in large bowl. Add flour, salt, soda, vanilla, apples and nuts. Mix until well blended. Batter will be stiff. Bake in 2 greased layer pans at 325 degrees for 45-55 minutes.

Icing:
½ cup margarine
¼ cup canned milk
1 cup light brown sugar
1 teaspoon vanilla

Melt margarine and brown sugar over low heat; then add milk and bring to full boil while stirring. Let boil about 1 full minute. Remove from heat. Cool; then beat with spoon and add vanilla. Let cake cool completely, and then pour icing over cake.

FRESH APPLE POUND CAKE #1

Sara Salter
Metro Central Ambassadors

1 ½	cups salad oil
2	cups sugar
2	eggs
½	cup raisins
3	cups chopped apples
1	cup chopped nuts
2 ½	cups plain flour
1	teaspoon salt
1	teaspoon baking powder
1	teaspoon cinnamon
1	teaspoon baking soda

Soak raisins in hot water for five minutes. Drain and spread raisins on paper towel while other ingredients are mixing. Mix salad oil, sugar and eggs. Beat at low speed until well mixed and light. Add flour with which salt, soda, cinnamon and baking powder have been sifted. Continue beating at low speed until rather stiff; then add apples, mixing well before adding raisins and nuts. Pour batter into a greased tube or Bundt pan. Put in cold oven; then bake 1 hour at 350 degrees. Leave in pan until cool.

Icing:

1	box powdered sugar
½	teaspoon lemon juice
½	teaspoon vanilla
½	cup honey
½	cup finely chopped nuts

Mix sugar, lemon juice, vanilla and honey together and spread on cake. Sprinkle nuts on iced cake.

FRESH APPLE POUND CAKE #2

Morene Sokol
Hartwell CGP/Athens Ambassadors

2	cups sugar
3	large eggs
1 ½	cups Wesson oil
¼	cups orange juice
3	cups plain flour
¼	teaspoon salt
1	teaspoon soda
1	teaspoon cinnamon
1	teaspoon vanilla
2	cups chopped Winesap apples
1	(3.5-ounce) can coconut
1 ½	cups chopped pecans

Mix sugar, eggs and Wesson oil; beat. Add orange juice and vanilla. Sift all dry ingredients together; add to mixture and beat well. Add apples, coconut and pecans; continue beating a few minutes longer. Bake in a Bundt pan at 350 degrees for 1 hour and 30 minutes. Do not remove cake from pan. Punch holes in cake with knife. Slowly pour sauce over cake, saving a little sauce to brush over cake after cake is removed from pan.

Sauce:

1	stick margarine
1	cup sugar
½	teaspoon baking soda
½	cup buttermilk

Melt margarine and add other ingredients; bring to a rolling boil.

FRESH APPLE POUND CAKE #3

Bobbye Stipe
Rome Ambassadors

1 ½ cups corn oil
2 cups sugar
3 eggs
3 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
3 large peeled apples, cut into small pieces (Red, yellow or Winesap)
1 cup chopped pecans or walnuts

Combine oil, sugar and eggs and beat at medium speed for 2 minutes. Sift together flour, salt and baking soda and add to oil mixture. Fold in nuts and apples. Batter will be very stiff. Bake in a well-greased and floured tube pan at 350 degrees for 1 hour and 20 minutes. Serve plain or with topping.

Topping:
1 stick margarine
½ cup light brown sugar
2 tablespoons milk

Bring to a boil. Cook about 5 minutes; don't allow topping to get too thick, as it needs to soak into cake.

FRESH CRANBERRY CAKE

Lorene Nutt
Sinclair-Oconee Ambassadors

2 ½	cups sifted plain flour
1	cup sugar
¼	teaspoon salt
1	teaspoon baking powder
1	teaspoon baking soda
2	eggs (beaten)
1	cup chopped walnuts or pecans
1	cup diced dates
1	cup fresh cranberries
	Grated rind of 2 oranges
1	cup buttermilk
¾	cup salad oil

Mix dry ingredients together. Add dates, nuts and cranberries. Combine milk, oil and eggs. Thoroughly mix into other ingredients. Pour into greased tube pan. Bake at 350 degrees for 45-60 minutes. Cool 10 minutes before turning cake out of pan. Slowly pour topping over warm cake. Wrap in foil and keep refrigerated.

Topping:

1	cup orange juice
1	cup sugar

Mix together and pour over warm cake.

FRIENDSHIP CAKE

Christy Cochran
Metro West CGP

Cake:

1 box Duncan Hines yellow butter cake mix
1 (3.4-ounce) package instant vanilla pudding
½ cup cooking oil
½ cup water
½ cup cream sherry
1 cup finely chopped pecans
4 eggs

Boiled Icing:

¾ cup sugar
¾ stick butter
3 tablespoons sherry
3 tablespoons water

Place all ingredients for cake in mixing bowl. Mix on slow speed for 1 minute, then on medium speed for 3 minutes or until well mixed. Pour into a well greased and floured tube pan. Bake at 325 degrees for 1 hour (test to see if done with toothpick). Do not remove cake from pan. Boil icing ingredients 2-3 minutes. Pour over hot cake while still in pan. Let cake cool completely in pan.

FRUITY CHEESECAKE

Tasha Hardegree
Customer Care Center CGP

1 cup crushed Nilla wafers (about 25 wafers)
3 tablespoons butter or margarine (melted)
3 tablespoons sugar
4 (8-ounce) packages Philadelphia cream cheese (softened)
1 cup sugar
2 tablespoons flour
1 cup Breakstone or Knudsen sour cream
4 eggs
1 (3.4-ounce) package lemon flavor instant pudding
2 cups Cool Whip strawberry whipped topping (thawed)
1 cup blueberries
1 cup sliced strawberries
1 cup peeled and sliced kiwi

Preheat oven to 325 degrees. Mix crumbs, butter and 3 tablespoons sugar; press firmly onto bottom of foil-lined 9x13-inch baking pan. Allow foil to extend over edges of pan. Bake 10 minutes. Beat cream cheese, 1 cup sugar and flour in large bowl with electric mixer on medium speed until well blended. Add sour cream; mix well. Add eggs, 1 at a time, mixing on low speed after each addition just until blended. Stir in dry pudding mix. Pour over crust. Bake 1 hour or until center is almost set. Cool in pan on wire rack. Refrigerate 4 hours or overnight. Lift cheesecake out of pan with foil handles. Place on serving platter. Spread with whipped topping and top with fruit.

GEORGIA PEACH POUND CAKE

Sara Jones
Metro North Ambassadors

1	cup plus 2 tablespoons butter (divided)
2 ¼	cups sugar (divided)
4	eggs
1	teaspoon vanilla
3	cups all-purpose flour (divided)
1	teaspoon baking powder
½	teaspoon salt
2	cups chopped fresh peaches

Preheat oven to 350 degrees. Grease a 10-inch tube pan with 2 tablespoons butter. Sprinkle pan with ¼ cup sugar. Cream remaining butter; gradually add remaining sugar, beating well. Add eggs one at a time, beating well after each addition. Add vanilla and mix well. Combine 2¾ cups flour, baking powder and salt; gradually add to creamed mixture, beating until well blended. Dredge peaches with remaining ¼ cup flour. Fold peaches into batter. Pour batter into prepared pan. Bake for 1 hour and 15 minutes. Remove from pan and cool completely.

HAWAIIAN SUNSET CAKE

Mary McCall
Athens Ambassadors/Hartwell CGP

4	eggs
½	cup oil
1 ½	cups milk
1	box Duncan Hines Orange Supreme cake mix
1	(3.4-ounce) box instant vanilla pudding
1	(3-ounce) box orange gelatin

Mix all ingredients together. Beat 3 minutes on medium speed. Pour in three 9-inch greased and floured pans. Bake at 350 degrees for 30 minutes. Cool.

Filling for Hawaiian Sunset Cake:

1 (15-ounce) can crushed pineapple (well drained)
1 (12-ounce) package frozen coconut
1 (8-ounce) carton sour cream
2 cups granulated sugar

Remove as much liquid as possible from pineapple. Mix all ingredients. Spread between layers and on top of cake.

HERSHEY'S RED VELVET CAKE

Evelyn Stuart
Heart of Georgia Ambassadors

½ cup shortening
1 ½ cups sugar
2 eggs
1 teaspoon vanilla
3 tablespoons Hershey's cocoa
2 ounces red food coloring
2 ½ cups sifted cake flour
1 cup buttermilk
1 teaspoon salt
1 teaspoon soda
1 tablespoon vinegar

Cream shortening and sugar together. Add eggs and vanilla. Beat well. In a separate dish, blend cocoa and food coloring; add to sugar mixture. Add flour, buttermilk and salt alternately. Mix soda and vinegar in cup and add. Bake in two 9-inch greased and floured cake pans at 350 degrees for 30-35 minutes. Cool and frost. Use cream cheese frosting or plain vanilla frosting.

HOT FUDGE CAKE

Nell Payne
Rome Ambassadors

1 box of your favorite chocolate cake mix
1 (one-half) gallon vanilla ice cream

Prepare cake according to directions on box. Bake in 9x13-inch pan. Let cool and cut into squares.

Chocolate sauce:
1 stick margarine
3 cups sugar
3 squares unsweetened chocolate
1 (12-ounce) can evaporated milk
Ice cream

Combine all ingredients except ice cream and cook 20 minutes in double boiler. When ready to serve, spread ice cream between squares, and pour hot sauce over cake squares.

HUMMINGBIRD CAKE

Lisa Gresham-Love
Customer Care Center

3 cups plain flour
2 cups sugar
1 teaspoon baking soda
1 teaspoon salt
2 cups mashed bananas
1 cup chopped nuts
1 teaspoon cinnamon
1 ½ cups vegetable oil
1 (8-ounce) can crushed pineapple (undrained)

Preheat oven to 350 degrees. Grease and flour Bundt pan. In a large bowl, sift flour, sugar, baking soda, salt and cinnamon. Add remaining ingredients, including the juice in the crushed pineapple. Stir until mixed (hand mix only.) Pour mixture into Bundt pan. Bake for 70 minutes. Remove from oven and cool on cake rack 25-30 minutes. Frost with cream cheese frosting.

Cream Cheese Frosting:

1 (8-ounce) package cream cheese
1 stick butter
1 box powdered sugar
1 teaspoon vanilla

Soften cream cheese and butter. Mix ingredients together and frost cake.

ICE CREAM CAKE

Carolyn Amerson
Augusta Ambassadors

1 (14-ounce) can sweetened condensed milk
1 (8-ounce) package cream cheese (softened)
1 (12-ounce) tub Cool Whip
Ice cream sandwiches

Blend together condensed milk and cream cheese. Then fold in Cool Whip. Spread half of mixture in a 9x13-inch pan; then add a layer of ice cream sandwiches. Cover the top with remaining mixture. Freeze and enjoy.

JAPANESE FRUIT CAKE

Sara Jones
Northeast Georgia Ambassadors

1	cup butter
3 ¼	cups cake flour
5	eggs
1	teaspoon vanilla
2	cups sugar
1	cup milk or water
2	teaspoons baking powder
1	cup grated coconut
1	tablespoon grated fresh orange peel
1	tablespoon orange juice
1	teaspoon cinnamon
1	teaspoon allspice
½	teaspoon cloves
½	cup finely chopped raisins
½	cup pecans

Cream butter; add sugar gradually. Reserve ¼ cup of flour. Add baking powder to the remaining 3 cups of flour. Add flour alternately with milk, adding flour mixture last. Add slightly beaten eggs and vanilla. Divide batter (two thirds and one third). To the larger amount, add coconut, orange peel and orange juice. Bake this in two 9-inch well-greased layer cake pans. To smaller portion of batter, add cinnamon, allspice, cloves, raisins and pecans. Bake in well-greased 9-inch layer pan. Bake layers at 350 degrees for 20 minutes or until tester comes out clean.

Filling for Japanese Fruit Cake:

4	cups grated coconut
2	cups sugar
¾	cup boiling water
	Juice of 2 lemons and grated rind of one lemon
2	tablespoons cornstarch dissolved in 1/3 cup cold water

Put all ingredients except cornstarch mixture in saucepan. When it boils, add the cornstarch mixture and cook until thick. Set aside to cool. Spread thickly between layers. Ice top and sides of cake with seven minute frosting.

LAZY "U" CAKE

Kenneth Terry
Plant Hammond CGP/Rome Ambassadors

2 cups sugar
2 cups plain flour (sifted)
2 sticks margarine
2 tablespoons cocoa
1 cup water
½ cup buttermilk
2 eggs (slightly beaten)
1 teaspoon soda
1 teaspoon cinnamon
1 teaspoon vanilla

DO NOT USE MIXER. In saucepan, mix margarine, cocoa and water; bring to rapid boil. Pour over flour and sugar. Mix well. Add buttermilk, eggs, cinnamon, soda and vanilla; mix well. Pour into 6x11-inch pan sprayed with cooking spray. Bake at 375 degrees for 45 minutes.

Icing:
1 stick margarine
6 tablespoons milk
4 tablespoons cocoa
1 teaspoon vanilla
1 cup chopped nuts
1 box powdered sugar (sifted)

Melt together margarine, milk and cocoa. Bring to rapid boil. Remove from heat. Add vanilla and nuts. Beat until thick and smooth. Pour over powdered sugar and mix well. Spread over hot cake.

LEMON CHEESE CAKE

Carolyn Durden
Statesboro CGP

1 cup butter
2 cups sugar
4 eggs (separated)
½ teaspoon soda dissolved in 1 tablespoon water
1 cup milk
3 cups all-purpose flour
1 teaspoon vanilla

Cream butter and sugar together. Add 2 of the egg yolks, one at a time, beating well after addition (other 2 yolks to be used in filling). Add flour and milk; mix well. Add vanilla, then soda water. Beat 4 egg whites and fold in last. Bake in 3 greased and floured layer pans at 325 degrees for 20-25 minutes.

Lemon Cheese Filling:
2 cups sugar
2 tablespoons margarine
Grated rind of 1 lemon
2 grated and peeled medium apples
2 egg yolks
Juice of 2 lemons

Mix all ingredients; bring to a boil; then cook 5 minutes. Cool and spread on cake layers.

LEMON JELL-O CAKE

Johnnie Crumley
Northeast Georgia Ambassadors

1 box yellow cake mix
1 (3-ounce) box lemon Jello-O
¾ cup cooking oil
4 eggs
1 teaspoon lemon flavoring
1 cup hot tap water

Mix Jell-O and hot water and set aside. Combine cake mix and oil until moist. Add 1 egg at a time, beating between each. Add flavoring and gelatin mixture last. Bake in Bundt pan at 325 degrees 30-45 minutes. Sprinkle cake with powdered sugar.

LIGHT AND EASY STRAWBERRY TRIFLE ♥

Irene Gray
Tallulah Falls CGP

1 store-bought angel food cake
1 (3-ounce) box strawberry sugar-free Jell-O
1 pint strawberries, fresh or frozen (unsweetened)
1 quart cold skim milk
2 (3¼-ounce) boxes vanilla fat-free, sugar-free instant pudding
1 (8-ounce) container Lite Cool Whip

Line bottom of 4-quart, shallow baking dish with angel food cake pieces. Prepare Jell-O according to package directions. Pour over cake pieces. Top with halved strawberries. Prepare pudding as directed on package. Spread over strawberry layer. Let stand five minutes. Spread Cool Whip over pudding. Refrigerate at least 4 hours.

MANDARIN CREAM CAKE

Pauline Smith
Macon CGP

1 box yellow cake mix
½ cup oil
4 eggs
1 (11-ounce) can mandarin oranges and juice

Mix all ingredients together, blending well. Pour into 4 greased 10-inch layer cake pans. Put 5 big spoonfuls in each pan. Bake at 325 degrees about 25 minutes. Cool on racks.

Icing:
1 (3-ounce) package instant vanilla pudding mix
1 (8-ounce) carton whipped topping
1 (15-ounce) can crushed pineapple and juice

Place pudding mix in mixing bowl and mix in other ingredients. Spread on cake layers. Refrigerate overnight.

MARY'S POUND CAKE

Tammy Canady
Vidalia CGP

2 sticks butter (melted)
3 cups sugar
6 eggs
½ pint whipping cream
3 cups sifted cake flour
2 teaspoons vanilla flavoring

Cream butter and sugar well with mixer. Add eggs, one at a time, beating well after each egg. Sift flour 3 times. Add alternately to sugar mixture with whipping cream and vanilla. Spray tube pan with Pam. Pour mixture into pan. Place cake in cold oven. Turn oven to 350 degrees and do not open the oven door for one hour. Cake should be done.

MOM BROOKS' POUND CAKE

John Brooks
Rome Ambassadors

2	sticks margarine
½	cup Crisco
3	cups sugar
3	cups plain flour
6	eggs
1	cup milk
½	teaspoon baking powder
½	teaspoon salt
1	teaspoon lemon flavoring
1	teaspoon vanilla flavoring

Cream margarine, Crisco and sugar. Add flavoring. Add eggs, one at a time, beating well each time. Sift flour, baking powder and salt together. Add sifted mixture to other mixed ingredients, alternately with milk, beating well after each addition. Bake in tube pan at 325 degrees for about 1 ½ hours.

MOM'S ICE BOX FRUITCAKE

Marjorie Barron
Athens Ambassadors

1	pound box vanilla wafers
1	(14-ounce) can sweetened condensed milk
½	pound raisins
1	cup chopped pecans
1	cup shredded or grated coconut
1	(8-ounce) jar maraschino cherries (drained)

Crumble wafers and combine with milk. Add raisins, pecans, coconut and cherries. Pack in loaf pan. Store in refrigerator about a week before Christmas or until ready to serve.

MOM'S RED VELVET CAKE

Donice Wood
Carrollton CGP

3 ¾ cups self-rising four
2 ¼ cups sugar
1 ½ teaspoons soda
1 ½ teaspoons cocoa
1 ½ cups buttermilk
1 ½ teaspoons white vinegar
1 (2-ounce) bottle red food color
2 cups Wesson oil
3 eggs
1 ½ teaspoons vanilla flavoring

Combine sugar, eggs, oil and vinegar. Sift together flour, cocoa and soda. Add flour to mixture and slowly add buttermilk. Add vanilla flavoring and food coloring. Bake in 3 greased and floured 9-inch cake pans at 350 degrees for 25-35 minutes.

Cream Cheese Icing:

1 stick margarine
1 ½ (8-ounce) packages cream cheese
1 (16-ounce) box powdered sugar
1 cup crushed nuts

Thoroughly mix all ingredients and put between each layer and ice the outside of the cake. Refrigerate for best results.

NEW YORK CHERRY CHEESECAKE

Wanna Philpot
General Office CGP

Crust:
1 cup graham cracker crumbs
3 tablespoons sugar
3 tablespoons margarine (melted)

Filling:
5 (8-ounce) packages Philadelphia cream cheese (softened)
1 cup sugar
3 tablespoons flour
1 tablespoon vanilla
1 cup sour cream
4 eggs

Garnish:
1 (21-ounce) can cherry pie filling

Make crust by mixing graham cracker crumbs, sugar and melted margarine. Press firmly into bottom of 9-inch spring-form pan. Bake at 325 degrees for 10 minutes. Beat cream cheese, sugar flour and vanilla with electric mixer until well blended. Add sour cream; mix well. Add eggs, one at a time, mixing at low speed after each egg until well blended. Pour filling over curst. Bake at 325 degrees for one hour and five minutes or until center is almost set. Loosen cake from rim of pan. Cool before removing rim. Refrigerate four hours. Just before serving, spread cherry pie filling over top of cheesecake.

NUT CAKE

Debby Maddox
Forest Park CGP

1 cup butter or margarine
2 cups sugar
5 eggs
3 cups self-rising flour
4 cups nuts
1 teaspoon vanilla

Have butter and eggs at room temperature. Cream butter and sugar together; then add eggs one at a time. Gradually add flour; mix well and add vanilla and nuts. Bake at 325 degrees 1-1 ½.

OLD-FASHIONED CHOCOLATE CAKE

Vesta Doster
General Office CGP/Rome Ambassadors

Cake:
2 cups self-rising flour
½ cups sugar
1 cup buttermilk
1 cup vegetable oil
3 eggs (slightly beaten)

Combine all ingredients in mixing bowl and mix by hand using large spoon or whisk. Pour into greased and floured 9x13-inch pan. Bake at 375 degrees for 30-40 minutes. While cake is baking prepare frosting. As soon as cake comes from oven, cut into squares in pan. Immediately pour frosting over hot cake.

Frosting:
¼ cup cocoa
1 stick margarine
1 teaspoon vanilla
2 cups sugar
½ cup milk

Combine all ingredients in saucepan and boil for 3 minutes.

ORANGE DREAMSICLE CAKE

Suellen Chapman
State President 2003

Cake:

1	box orange cake mix
1	(3-ounce) box orange gelatin
1/3	cup oil
1 ¼	cups water
3	eggs
1	teaspoon orange extract

Mix ingredients and pour batter into two round cake pans. Bake in preheated oven at 350 degrees for 20-25 minutes or until a toothpick inserted in cake comes out clean. Allow layers to cool, and then slice each layer in half using dental floss, making 4 layers.

Icing:

1	(8-ounce) carton sour cream
1¼	cups sugar
¼	cup orange juice
1	(8-ounce) container Cool Whip (or more)

Important! Mix sugar and orange juice first to dissolve sugar. Combine other ingredients. Put plenty of icing between layers.

ORIGINAL RED VELVET CAKE

Pat Henderson
Metro South Ambassadors

2	(1-ounce) bottles red food coloring
3	tablespoons cocoa
½	cup Crisco
1 ½	cups sugar
2	eggs
2 ¼	cups plain flour
½	teaspoon salt
1	cup buttermilk
1	teaspoon vanilla extract
1	teaspoon almond extract
1	tablespoon vinegar
1	teaspoon soda

Combine red food coloring and cocoa together in mixing bowl. Add Crisco and sugar and beat until creamy. Add eggs and mix together. Sift flour before measuring, and then add salt. Add flour mixture and buttermilk alternately to the mixture. Add vanilla and almond. Mix the vinegar and soda in a small bowl and add to the batter. Bake in two 8-inch or 9-inch greased pans for about 25 minutes (or until cake springs back when touched in center) at 350 degrees (325 degrees if using dark pans). Cool layers and frost.

Ice Cream Frosting:

2 ¼	tablespoons cornstarch
1	cup milk
2	sticks margarine or butter
1	cup 10X confectioner's sugar
1	teaspoon vanilla

Mix cornstarch together with milk in a small saucepan and cook over medium heat until it thickens. Set aside and let cool completely. If in a hurry, put in refrigerator. Beat margarine for 4 minutes. Add sugar and beat 4 more minutes. Then add the flour paste and beat another 4 minutes. Ice cake and keep it cool. Store in refrigerator.

PETER PAUL MOUND CAKE

Mary Short
Athens Ambassadors

Cake Layers:

2 cups sugar
1 cup plain flour
1 cup self-rising flour
1 cup shortening
1 cup milk
5 eggs
2 teaspoons vanilla

Cream together the sugar and shortening. Beat in eggs, one at a time. Sift the two flours together. Add flour alternately with milk to creamed mixture. Stir in vanilla. Pour batter into 3 greased and floured 9-inch pans. Bake at 325 degrees for 30-45 minutes. Prepare filing while cake is baking, because you stack the cake while it is hot.

Filling:

1 cup sugar
1 cup milk
1 (16-ounce) package frozen coconut
12 large marshmallows
1 teaspoon vanilla

Put sugar and milk in saucepan and bring to a boil. Add coconut and marshmallows. Stir and boil for 5 minutes. Stir in vanilla. Put between cake layers while they are still hot.

Frosting:

2 cups sugar
1 stick margarine
1 (5-ounce) can evaporated milk
2-3 tablespoons cocoa

Cook frosting ingredients over medium heat, stirring constantly until thickened. Spread frosting on top and sides of cake.

PINEAPPLE POUND CAKE #1

Doniver Black
Austell CGP

½ cup Crisco
2 sticks butter or margarine
2 ¾ cups sugar
6 large eggs
3 cups sifted all-purpose flour
1 teaspoon baking powder
¼ cup milk
1 teaspoon vanilla flavoring
¾ cup crushed pineapple and juice

Sift flour and baking powder and set aside. Cream butter, shortening and sugar until creamy. Add eggs one at a time, beating well after each. Add the flour mixture, small amounts each time, alternating with the milk. Add vanilla flavoring. Stir in crushed pineapple and juice. Pour into greased and floured tube pan and place in cold oven. Turn oven to 325 degrees and bake for 1 ½ hours. Remove from oven and let stand in pan a few minutes and then run knife around the edges of pan to loosen and remove from pan.

Icing:
¼ cup butter (or ½ stick margarine)
1½ cups powdered sugar
1 cup crushed pineapple (drained)

Melt butter and mix together with sugar and pineapple. Beat until creamy and spread on cake.

PINEAPPLE POUND CAKE #2

Ernest Teston
Altamaha Ambassadors

1	(18.5-ounce) Betty Crocker pineapple cake mix
1	(3-ounce) package Island Pineapple Jell-O
1	(8-ounce) can crushed pineapple (undrained)
4	eggs
1	cup sour cream
1/3	cup oil

Heat oven to 350 degrees. Grease and flour large Bundt pan or tube pan.

In a large mixing bowl on low speed, mix all ingredients until combined and then beat on medium speed for about 2 minutes. Pour into prepared pan and bake about 50 minutes or until cake tests done. Cool on rack for 10 minutes and then turn out onto serving plate. Dust with powdered sugar or drizzle glaze over cake.

Note: You can also use lemon cake mix and lemon Jell-O. The fruity flavors make a very moist cake, and dusting with powdered sugar makes it really easy to carry to potluck dinners.

***Tip**: If brown sugar is hard and needed in a hurry, grate the brown sugar with a hand grater and then measure.*

PINEAPPLE SHEET CAKE

Dorothy Wages
Metro West Ambassadors

2 cups sugar
2 cups all-purpose flour
½ cup vegetable oil
2 eggs
1 (20-ounce) can crushed pineapple with juice
1 teaspoon baking soda

In a medium bowl combine all of the ingredients. Pour into a well-greased 9x13-inch sheet cake pan. Bake at 350 degrees for 20 minutes or until a cake tester inserted in the center comes out clean. (If using an 11x13-inch pan, bake a few minutes less.) While the cake bakes, prepare the icing.

Icing:

1 cup sugar
½ cup butter (softened)
2/3 cup evaporated milk
Pinch of salt
½ cup chopped pecans
½ cup coconut

In a saucepan, combine sugar, butter, milk and salt. Bring to a boil and then lower the heat. Cook and stir for 10 minutes. Remove the pan from heat and add pecans and coconut. Pour the icing over the hot cake and allow it to cool before cutting.

Yield: 15-20 servings

PINEAPPLE UPSIDE-DOWN CAKE

Mary Short
Athens Ambassadors

¼ cup butter (melted)
½ cup packed brown sugar
1 (8.5) ounce can pineapple slices (drained and cut into wedges)
½ cup chopped nuts
1 1/3 cups all-purpose flour
¾ cup granulated sugar
1 ¾ teaspoons baking powder
¼ teaspoon salt
3 tablespoons shortening (room temperature)
½ cup milk
1 teaspoon vanilla
1 egg

Mix butter and brown sugar and put in an 8-inch square pan. Put pineapple and nuts on top. Set aside. Sift flour, sugar, baking powder and salt. Stir shortening to soften; add flour mixture, milk and vanilla, mixing to dampen flour. Beat 2 minutes; add egg and beat 1 minute longer. Pour over fruit in pan. Bake at 375 degrees for 35 minutes. Cool cake in pan 5 minutes. Invert on serving plate. Let stand 1 minute; remove pan. Serve warm. May substitute apricots for pineapple.

PLUNKETT'S BANANA CAKE

Helen Plunkett
Metro East Ambassadors

½ cup Crisco shortening
2 eggs (at room temperature)
2 cups plain flour
1 ½ cups sugar
¾ teaspoon soda
¼ teaspoon baking powder (or more)
¼ cup buttermilk
1 teaspoon vanilla
1 cup mashed bananas

Cream Crisco and sugar well, add eggs (one at a time). Sift dry ingredients together and add alternately with buttermilk and bananas, and then add vanilla. Pour batter into two 9-inch pans. Bake at 350 degrees about 30 minutes until browned.

Ice with whipped cream icing.

Whipped Cream Icing:
1 cup milk
¼ cup plain flour
Pinch of salt
½ cup Crisco shortening
1 cup sugar
1 stick butter or margarine
1 teaspoon vanilla flavoring

Mix milk and flour and cook over low heat until thick. Add pinch of salt and let cool completely. Mix together Crisco, sugar and butter. Beat until very fluffy and smooth. Then add cooled flour mixture and vanilla. Continue beating well. Spread between cake layers and sprinkle pecans over each layer.

POUND CAKE #1

Leola Adams
Hartwell CGP/Athens Ambassadors

3	cups sugar
1 1/3	cups Crisco
9	eggs
3	cups all-purpose flour
½	teaspoon salt
1	teaspoon vanilla or juice of 1 lemon

Cream sugar and Crisco until light and creamy. Add eggs, one at a time, beating constantly. Add flour and salt and mix well, and then add vanilla. Bake in tube pan at 325 degrees for 1-1 ¼ hours.

POUND CAKE #2

Jean McAnally
Southwest Georgia Ambassadors

2	sticks butter
½	stick butter-flavored Crisco
5	large eggs
1	cup milk
3	cups plain flour
3	cups sugar
1	teaspoon vanilla

Butter, Crisco, eggs and milk should be at room temperature for at least one hour. Cream butter and sugar; add eggs, flour and milk gradually and alternately. Bake in tube pan, sprayed with cooking spray, at 325 degrees for 1 hour. Turn oven to 300 degrees and cook for 25 minutes.

Note: If you use one of the new decorative flower pans, at least 4 cups of the batter needs to be left out. Watch the cooking carefully, because the time needs to be adjusted. Put the leftover batter in four ramekins sprayed with cooking spray and cook at 325 degrees for about one hour. Cool a few minutes before emptying out.

POUND CAKE #3

Nell Payne
Rome Ambassadors

2 ¾ cups sugar
3 cups plain flour
8 tablespoons milk (or ¾ cup)
2 cups Crisco
10 eggs
1 tablespoon vanilla

Cream sugar and Crisco. Add milk and flour, then eggs one at a time, beating well after each. Add vanilla. Bake at 300 degrees for 1 ½ hours.

POUND CAKE #4

Jackie Whitehead
Tifton CGP

2 sticks butter
½ cup Crisco
3 cups sugar
Flavoring to taste
3 cups sifted cake flour
6 eggs
1 cup evaporated milk

Cream butter, Crisco and sugar. Add eggs 1 at a time. Add flour in 4 parts and milk in 3 parts. Add flavoring. Bake in greased and floured 10-inch tube pan at 300 degrees for 1 hour 20-30 minutes.

Chocolate Pound Cake: Prepare same as above, but add 6 tablespoons of sifted cocoa with the flour.

POUND CAKE WITH ICING

Debby Maddox
Forest Park CGP

1 pound butter (melted)
2 2/3 cups sugar
8 eggs (separated)
2 2/3 cups self-rising flour
1 teaspoon each, vanilla and butter flavorings

Mix melted butter and sugar. Alternate butter and sugar mixture, flour and egg yolks while mixing batter. Beat well, approximately 5 minutes. Beat egg whites until stiff. Fold egg whites into batter. Bake at 300 degrees 1 ¼ to 1 ½ hours or until done.

White Frosting:

2 pounds 10X confectioners' sugar
2/3 cup Crisco
½ cup water
Pinch of salt
¼ teaspoon clear vanilla flavoring
¼ teaspoon almond flavoring
¼ teaspoon butter flavoring or ½ teaspoon Crème Bouquet flavoring

Put all ingredients in mixing bowl and mix at low speed until thoroughly mixed. Beat at high speed for 5 minutes. This frosting can be used for glaze, icing or flowers.

For Glaze: Use ½ cup and 1 tablespoon water. Glaze cake before icing.

For Flowers: Use as is.

Icing: Add approximately 1 tablespoon water to frosting.

Frosting will keep on counter approximately 1 week; keeps in refrigerator a couple of months.

Chocolate Frosting: Recipe on next page.

Chocolate Frosting for pound cake:

2	(1-pound) boxes 10X confectioner's sugar
¼	cup Crisco
½	cup soft butter
5	heaping tablespoons Hershey's cocoa
½	cup milk (or more if needed)
½	teaspoon vanilla flavoring
½	teaspoon butter flavoring
	Pinch of salt

Put all ingredients in mixing bowl and mix at low speed until blended. Then mix at high speed for 5 minutes.

RAW APPLE CAKE

Ann Moore
Sinclair-Oconee Ambassadors

2	cups sugar
1 ½	cups cooking oil
3	eggs
3	cups plain flour
1	teaspoon cinnamon
1	teaspoon salt
1	teaspoon soda
1	teaspoon vanilla
2	cups coconut
1	cup chopped dates
3	cups raw chopped apples
1	cup chopped pecans

Cream together sugar and cooking oil. Add eggs and beat well. Combine flour, cinnamon, salt and soda; gradually add to egg mixture. Add vanilla, coconut, dates, apples and nuts. Batter will be thick. Pour batter into a greased and floured 10-inch tube pan. Bake at 325 degrees for 1 ½ hours or until done.

SOUR CREAM OR BLACK WALNUT POUND CAKE

Lane Coleman
Metro South Ambassadors

6	eggs
3	cups cake flour
3	cups sugar
½	pound butter
1	cup sour cream
¼	teaspoon baking powder
1	tablespoon vanilla
1	cup black walnuts (optional)

Sour Cream Pound Cake:

Cream butter and sugar together. Add eggs one at a time and beat well. Add flour and sour cream one tablespoon at a time. Add vanilla. Bake at 300 degrees for 1 ½ hours.

Black Walnut Pound Cake:

Cream butter and sugar together. Add eggs one at a time and beat well. Add flour and sour cream one tablespoon at a time. Add vanilla and black walnuts. Bake at 300 degrees for 1 ½ hours.

***Tip**: Soften brown sugar by placing a slice of soft bread in the brown sugar and storing tightly covered for a couple of hours.*

SOUTHERN CHOCOLATE POUND CAKE

Peggy Grubb
State President 1992

3	cups granulated sugar
1 ½	cups vegetable shortening
5	eggs
3	cups cake flour
½	teaspoon salt
½	teaspoon baking powder
½	cup cocoa
1	teaspoon instant coffee powder
1 ¼	cups whole milk
1	teaspoon vanilla extract
1	teaspoon lemon extract

In a large mixing bowl, cream sugar and shortening together well. Add eggs one at a time, beating well after each addition. In another large bowl, mix flour, salt, baking powder, cocoa and instant coffee powder. Add dry mixture to creamed mixture alternately with milk. Stir in vanilla and lemon extracts. Bake in a greased and floured tube pan at 325 degrees for 1 ½ hours or until cake tests done. Cool in pan for 10 minutes. Invert cake onto a cake rack. When cake is completely cooled, ice with the following icing, if desired

Icing:

1	stick margarine
2	(1-ounce) squares of unsweetened chocolate
¼	cup white corn syrup
2	cups granulated sugar
¼	teaspoon salt
½	cup whole milk

In a large saucepan over medium heat, bring margarine, chocolate, corn syrup, sugar, salt and milk to a boil and boil for 1 minute. Remove from heat and beat with electric mixer on high speed for 10 minutes or longer until of spreading consistency.

STRAWBERRY CAKE

Sheila Strickland
Customer Care Center CGP

1	box white cake mix
1	cup cooking oil
4	eggs
1	cup coconut
1	(3-ounce) box strawberry Jell-O
½	cup milk
1	cup frozen strawberries (thawed)
1	cup coconut
1	cup chopped pecans

Mix dry Jell-O and cake mix together; add rest of ingredients, adding eggs one at a time. Bake in greased 9x13-inch pan (or three 8-inch round layer pans) at 350 degrees for 25-30 minutes.

Frosting for Strawberry Cake:

1	stick margarine (softened)
½	cup frozen strawberries (thawed and drained)
½	cup coconut
1	pound box confectioners' sugar
½	cup chopped pecans

Cream margarine and sugar together. Add remaining ingredients and spread on cake.

STRAWBERRY CREAM CHEESE CAKE

Delores Lindsey
State President 1995

Cake:

1 box Duncan Hines strawberry cake mix

Prepare cake mix according to package directions. Bake in 3 layers. Cool layers 12 hours before icing.

Icing:

2 boxes 10X sugar
2 (8-ounce) packages cream cheese (softened)
1 tablespoon (or more) milk
1 pint strawberries
1 cup sugar

Using mixer, mix powdered sugar, cream cheese and milk together until smooth. Reserve 8-10 large strawberries and cut them in half. Slice very thinly the remaining strawberries, then add 1 cup sugar and let set overnight. Add sliced berries and juice over the bottom two layers of cake with icing on top of berries. Add top layer, then ice cake. Add strawberry halves to top of cake or sides.

Note: Frozen strawberries can be used to spread on the two bottom cake layers

SUGARLESS APPLESAUCE CAKE ♥

Mary Short
Athens Ambassadors

1	cup raisins
1	cup dried fruit
2	cups water
2	cups all-purpose flour
1	teaspoon baking soda
½	teaspoon salt
½	teaspoon ground nutmeg
1 ½	teaspoons ground cinnamon
2	eggs (beaten)
1	cup unsweetened applesauce
2	tablespoons liquid sweetener
¾	cup vegetable oil
1	teaspoon vanilla
½	cup chopped nuts

Combine raisins, dried fruit and water in saucepan. Cook uncovered until water is absorbed and fruit is soft. Set aside to cool. In a large mixing bowl, combine flour, baking soda, salt, nutmeg and cinnamon. In another bowl combine eggs, applesauce, sweetener, oil and vanilla. Add nuts and dried fruit mixture and blend well. Pour into greased 9x13-inch pan. Bake at 350 degrees 35-40 minutes.

TRIFLE

Carolyn Durden
Statesboro CGP

1 ½ quarts milk
2 tablespoons cornstarch
½ cup sherry
1 ½ pounds of pound cake (sliced)
1 ½ cups sugar
6 eggs
2 cups cream (whipped)
Raspberry or strawberry preserves

Pour milk in top of a double boiler. In a mixing bowl, beat together sugar, cornstarch and eggs until smooth. Add to milk and heat until the mixture is thickened, stirring constantly. Set aside to cool. Add sherry to the cooled custard. Whip cream and set aside. Arrange the cake slices in a 9x13x2-inch baking pan. Spread with preserves, and then top with a layer of custard and a layer of whipped cream. Repeat until all the ingredients are used. End with cream and a dab of preserves (or fresh strawberries) on top.

BUCKEYES

Merietta Jones
Clayton CGP

- 1 pound box powdered sugar
- 2 cups peanut butter
- 1 (6-ounce) package chocolate morsels
- ½ stick butter
- 1 tablespoon vanilla
- ¼ bar paraffin

Mix sugar, butter, peanut butter and vanilla together. If mixture seems dry, add more peanut butter. Roll into balls and chill. Melt paraffin and chocolate together over hot water in a double boiler. Use a toothpick to dip balls in chocolate mixture.

BULLDOG BRITTLE

Cornelia (Pat) Aycock
Golden Isles Ambassadors

- 1 stick butter
- 1 stick margarine
- ½ cup brown sugar
- ½ teaspoon vanilla
- 1 ½ packages graham crackers (a box contains 3 individual packages)
- 1 cup chopped pecans

Line cookie sheet with foil. Place crackers, broken into sections, on cookie sheet as close together as possible. Boil butter, margarine and sugar for 3 minutes; add vanilla. Spread over crackers; sprinkle with nuts. Bake 8-10 minutes at 350 degrees. Let cook and peel off foil. Store in a tin to keep crisp.

CHOCOLATE PEANUT CANDIES

Irene Gray
Tallulah Falls CGP

1 (16-20 ounce) package vanilla candy coating
1 (12-ounce) bag semi-sweet chocolate morsels
1 (12-ounce) can salted peanuts
1 teaspoon vanilla

Break the vanilla candy coating into small pieces and place in a microwave-proof bowl. Microwave on high until melted; stir a few times. Then add the semi-sweet morsels and stir until they are melted. Add peanuts and vanilla and stir well. Drop by tablespoonfuls onto waxed paper and let harden.

CHOCOLATE YUMMIES

Carolyn Amerson
Augusta Ambassadors

3 cups Kellogg's Rice Krispies cereal
7 whole pieces honey graham crackers
2 ½ cups miniature marshmallows
1 (12 ounce) package semi-sweet chocolate morsels
2/3 cup light corn syrup
3 tablespoons margarine
½ cup crunchy peanut butter

Coat 13x9x2-inch microwave-safe dish with vegetable cooking spray. Place 6 whole graham crackers in single layer in bottom of pan. Cut remaining piece to fit in remainder of bottom. Sprinkle marshmallows evenly over crackers. Microwave on high 1 minute or until marshmallows are puffy. Remove from microwave and cool completely. In a 2-quart microwave-safe mixing bowl, combine chocolate morsels, corn syrup and margarine. Microwave on high about 1 ½ minutes or until chocolate can be stirred smooth. Stir in peanut butter. Add Kellogg's Rice Krispies cereal, mixing until evenly combined. Spread evenly over marshmallows. Cover and refrigerate about 1 hour or until firm. Cut and store in airtight container in refrigerator.

Yield: 36 squares

CHRISTINE'S CHOCOLATE FUDGE

Eleanor Mitchell
West Georgia Ambassadors

2 cups sugar
2 tablespoons white Karo syrup
2 heaping tablespoons cocoa (more or less as you like)
1 teaspoon vanilla flavoring
¾ cup milk
1 heaping tablespoon margarine

Mix all ingredients and boil, stir while boiling until it forms a ball that will hold shape really well when tested in cold water. Set off heat and put in heaping tablespoon of margarine. DO NOT STIR until the boiler feels just warm on the bottom. Stir in nuts and beat until it will hold shape when dipped onto waxed paper.

Peanut Butter Fudge: Prepare as above, but omit the nuts and margarine and use ¾ cup of creamy or crunchy peanut butter.

CRACKER TOFFEE

Barbara Fuquea
Austell CGP

Nabisco Waverly wafers
2 sticks margarine or butter
1 cup brown sugar
1 (12 ounce) package milk chocolate chips
Finely ground nuts (optional)

Line 10x15-inch cookie sheet with foil. Spray with Pam. Place one layer of wafers flat on foil (need to be touching). Melt margarine in pan; add brown sugar; bring to boil and stir constantly for 5 minutes. Pour over crackers and spread evenly, a little at a time. Bake at 350 degrees for 3-8 minutes until bubbly. Spread chocolate chips on top; place in hot oven for 1-2 minutes to soften. Spread evenly over top. If using nuts, sprinkle them evenly on top. Refrigerate until hardened. Break into pieces and refrigerate in airtight container.

DIVINITY

Donna Miles
Carrollton CGP

5 cups sugar
1 cup light corn syrup
1 cup water
3 egg whites (stiffly beaten)
1 teaspoon vanilla flavoring
1 cup chopped walnuts or pecans
½ cup chopped black walnuts

Cook sugar, syrup and water to soft-ball stage. Add half of hot mixture to egg whites and beat until cool. Let remaining syrup cool until it forms a hard ball in cold water. Add cooled syrup to egg whites mixture and beat until smooth. Add vanilla and nuts. Drop onto wax paper.

FANTASY FUDGE

Nell Payne
Rome Ambassadors

3 cups sugar
¾ cup margarine
2/3 cup evaporated milk
1 (12-ounce) package semi-sweet chocolate morsels
1 (13-once) jar marshmallow crème
1 cup chopped nuts
1 teaspoon vanilla

Combine sugar, margarine and milk; bring to a rolling boil, stirring constantly; boil 5 minutes on medium heat. Stir in chocolate morsels until melted. Add marshmallow crème, nuts and vanilla. Beat until well blended. Pour into a greased 13x9-inch pan and cool. Cut in squares.

FOOLPROOF CHOCOLATE FUDGE

Helen Plunkett
Metro East Ambassadors

1 (12 ounce) package semi-sweet chocolate morsels
1 (6 ounce) package dark chocolate morsels
1 (14 ounce) can sweetened condensed milk
Dash of salt
1 ½ teaspoons vanilla flavoring
½-¾ cup chopped pecans

Place chocolates in microwave bowl and cook one minute on high. Stir in salt, nuts and flavoring and cook another minute on high. Pour into a wax paper-lined 8-inch square pan and put into refrigerator for at least 2 hours until set. Turn fudge onto a cutting board and slice into small 1-inch squares. This is really good and easy.

FUDGE

Barbara Fuquea
Austell Chapter CGP

2 cups sugar
2/3 cup evaporated skim milk
12 regular size marshmallows
Few grains of salt
1 (6-ounce) package semi-sweet chocolate chips
1 cup chopped nuts
1 teaspoon vanilla

Mix sugar, milk, marshmallows and salt in a heavy 2-quart saucepan. Stir constantly over medium heat to a boil (mixture will be bubbly over top); stir five minutes more. Take off heat and stir in chocolate ships, nuts and vanilla until completely mixed.

HAY STACK CANDY

Carolyn Amerson
Augusta Ambassadors

1 (12-ounce) package white chocolate or almond flavored bark
½ bag La Choy Chow Mein noodles
1 cup salted peanuts
1 cup pastel colored M&Ms

Melt chocolate in microwave. Add remaining ingredients and mix well. Drop by spoonfuls onto waxed paper.

KAHLUA FUDGE

Marianne Hudson
Columbus Ambassadors

1 pound box confectioners' sugar
1 cup unsweetened cocoa powder
¼ cup Kahlua
¼ cup milk
2 cups miniature marshmallows
¼ pound butter
2 teaspoons vanilla
1 cup broken walnuts

Place sugar, cocoa, milk, Kahlua and butter in a 2-quart bowl. Microwave on high for 2-2 ½ minutes. Stir well to blend ingredients completely. Stir in walnuts, marshmallows and vanilla. Immediately pour into a lightly greased 8-inch dish and allow to cool completely in refrigerator before cutting into squares. They are great.

MICROWAVE FUDGE

Susan McDowell
Customer Care Center CGP

1 pound box confectioners' sugar
½ cup cocoa powder
1 stick butter
¼ cup milk
½ teaspoon vanilla
1 cup walnuts (optional)

In a microwave bowl, combine confectioners' sugar and cocoa powder. Make a well in the middle of the mixture and add the stick of butter and milk. DO NOT MIX. Cook on high for 3 minutes. Mix and add vanilla and nuts (if using). Pour into an 8x8-inch buttered pan. Refrigerate for one hour or put in freezer for 20 minutes. Enjoy!!

MICROWAVE PECAN BRITTLE

Susan McDowell
Customer Care Center CGP

1 cup sugar
½ cup light corn syrup
1 cup pecan pieces
1 teaspoon butter or margarine
1 teaspoon vanilla extract
1 teaspoon baking soda

Combine sugar and corn syrup in a 1 ½-quart microwave safe bowl; stir well. Microwave at high for 4 minutes; stir in pecans. Microwave at high for 5-7 minutes, or until lightly brown. Stir in soda until foamy. Pour mixture onto a lightly greased baking sheet. Cool in pan on wire rack. Break into pieces and store in an airtight container.

NO-BAKE PEANUT BUTTER CORN FLAKES CANDY

Donna Miles
Carrollton CGP

½ cup sugar
½ cup Karo syrup
1 cup peanut butter
2 cups corn flakes

Bring sugar and syrup to boil. Remove from heat and mix in peanut butter. Add corn flakes. Drop by spoonfuls onto waxed paper.

NO-COOK NEVER-FAIL FUDGE

Susan Cantrell
Carrollton CGP

1 pound Velveeta cheese
1 pound margarine (less ½ stick if you prefer)
1 cup cocoa
4 pounds confectioners' sugar
1 tablespoon vanilla
3 cups broken pecans or walnuts

Melt cheese and margarine together in microwave; stir often. Sift confectioners' sugar and cocoa together until thoroughly mixed with no lumps remaining (sift 3-5 times). Mix sugar mixture into melted margarine and cheese mixture. Blend thoroughly with wooden spoon or hands. Add nuts and vanilla, blending thoroughly. Press into two lightly buttered 9x13-inch pans. Allow to firm in a cool place, but not in the refrigerator. Cut into squares.

OATMEAL DROP CANDY

Donice Wood
Carrollton CGP

2 cups sugar
1 stick margarine
½ cup cocoa
½ cup milk
1 teaspoon vanilla
3 cups oats
Nuts, peanut butter, or coconut (optional)

Melt sugar, cocoa, margarine, milk and vanilla. Bring to a boil and boil one minute. Add oats. Mix well and drop by spoonfuls onto wax paper. Allow to dry.

OLD-FASHIONED HARD CANDY

Kathy Vessell
Columbus CGP

2 cups granulated sugar
2/3 cup light corn syrup
¼ cup water
1 teaspoon LorAnn Gourmet flavoring
Food coloring

In large saucepan, mix together sugar, corn syrup and water. Stir over medium heat until sugar dissolves. Bring mixture to a boil without stirring. When syrup temperature reaches 260 degrees on candy thermometer, add food coloring. Do not stir; boiling action will incorporate color into syrup. Remove from heat at 300 degrees. After boiling action ceases, add flavoring and stir. Use caution when adding flavoring to avoid rising steam. Pour syrup onto a cookie sheet that is lined with foil and dusted with powdered sugar. When cool, use the end of a buttered knife to break into pieces. Store in airtight container.

PEANUT BRITTLE #1

Marianne Hudson
Columbus Ambassadors

2 tablespoons butter
1 ½ cups raw peanuts (shelled)
½ cup sugar
½ cup white Karo syrup
1 teaspoon baking soda

Mix all ingredients except baking soda. Cook on medium high until peanuts are beginning to turn brown. Add baking soda. Stir in a hurry and pour onto cookie sheet sprayed well with Pam. Remove from pan before it gets cold. Break up and store in airtight container, being very careful to not get burned.

PEANUT BRITTLE #2

Madeline Ware
Sinclair Oconee Ambassadors

2 cups raw peanuts
1 ½ cups sugar
¼ cup white Karo syrup
¼ cup water
1 teaspoon baking soda
¼ stick margarine
1 teaspoon vanilla

Have all ingredients measured and ready to use. Boil sugar, water and syrup until it spins a thread or forms a hard ball when dropped in a cup of cold water. Add peanuts and stir constantly until syrup turns golden brown. Take off heat. Add remaining ingredients, stirring until margarine melts. Pour up quickly on aluminum foil-covered baking sheet. Let cool. Break into small pieces and store. It's best to put wax paper between each layer of candy.

PINE BARK

Bonnie Crumpton
Altamaha Ambassadors

2 sticks margarine
1 cup brown sugar
Saltines
1 (12-ounce) package chocolate morsels

Line a 9x13-inch pan with aluminum foil. Lay whole saltines over foil to cover bottom of pan. Mix margarine and brown sugar in pan and boil 3 minutes. Pour mixture over saltines. Bake 7 minutes at 450 degrees. Sprinkle chocolate morsels over mixture. When chocolate melts, spread evenly. Cool 2 hours in refrigerator. Take out of pan and peel off the foil. Break into pieces or cut into squares.

TURTLES

Alice Claxton
Altamaha Ambassadors

30 tiny twist pretzels
30 Rolo candies (bag, not roll)
30 pecan halves

Preheat oven to 325 degrees. Cover a cookie sheet with foil. Place 30 pretzels on cookie sheet and place a Rolo on top of each pretzel. Bake for 5 minutes. Remove from oven and press a pecan piece into the soft Rolo. Let set until the chocolate has hardened. You can refrigerate these, but bring them to room temperature before eating. Enjoy!

WHITE CHOCOLATE HAYSTACKS

Alice Claxton
Altamaha Ambassadors

12 ounces Hershey's Cookies 'n' Crème candy bar(s)
3 cups Fiber One cereal

Unwrap candy and place in microwave-safe bowl. Melt candy in microwave on high for 1 minute. Stir and microwave for 1 minute more. Stir in cereal. Drop mixture by spoonfuls onto a wax paper-lined baking sheet. Freeze for 15 minutes or until firm. Store leftovers in refrigerator.

Yield: 26 servings

ALMOND BARK COOKIES

Jo Jones
Metro South Ambassadors

1 ½ pounds almond bark
1 cup chunky peanut butter
2 cups miniature marshmallows
2 cups dry roasted peanuts
3 cups Rice Krispies cereal

Soften almond bark in oven at real low temperature (or microwave). Add peanut butter and marshmallows and stir well. Mix peanuts and Rice Krispies; add to mixture and stir well. Drop onto waxed paper. Let set until firm. This freezes really well and can be used almost as soon as taken out of freezer.

BLONDE BROWNIES

Lane Coleman
Metro South Ambassadors

1 stick margarine (melted)
1 cup brown sugar
1 egg
1 cup all-purpose flour
Pinch of salt
1 teaspoon baking powder
1 teaspoon vanilla
½ cup chopped nuts

Combine melted margarine, brown sugar and egg; beat well. Sift together remaining ingredients and add to sugar mixture. Blend in vanilla and nuts. Pour into a greased 8-inch square pan; bake at 350 degrees for about 25 minutes.

CHOCOLATE CAPPUCCINO COOKIES

Emily Perry
Northeast Georgia Ambassadors

2	cups butter or margarine (softened)
4	cups firmly packed light brown sugar
4	large eggs
5 ½	cups all-purpose flour
1	cup Hershey's cocoa
¼	cup instant coffee granules
1	teaspoon baking powder
1	teaspoon baking soda
1	teaspoon salt
1	(10-ounce) package Hershey's cinnamon chips

Beat butter at medium speed with an electric mixer until creamy. Gradually add brown sugar, beating well. Add eggs, beating until blended. Combine flour and next 5 ingredients; gradually add to butter mixture, beating at low speed just until blended. Stir in cinnamon chips. Drop by rounded teaspoonfuls, 2 inches apart onto lightly greased baking sheet. Bake at 350 degrees 8-10 minutes. Cool on sheet for 5 minutes. Remove to wire rack to cool completely.

Yield: Approximately 8 dozen

CHOCOLATE CHIP COOKIES

Wanna Philpot
General Office CGP

¾	cup butter or margarine (softened)
¾	cup granulated sugar
¾	cup firmly packed dark brown sugar
2	large eggs
1 ½	teaspoons vanilla
2 ¼	cups (plus 2 tablespoons) all-purpose flour
1	teaspoon baking soda
¾	teaspoon salt
1	(12-ounce) package semisweet chocolate chips
1 ½	cups chopped nuts (pecans or walnuts)

Beat together butter and sugars with mixer on medium speed until creamy. Add eggs and vanilla, mixing until well blended. Combine flour, soda and salt together in small bowl. Gradually add to butter mixture, beating well. Stir in chocolate chips and nuts. Drop by tablespoons onto lightly greased baking pans. Bake at 350 degrees for 10-14 minutes or until desired degree of doneness. Remove to wire racks to cool. (Watch second batch in oven, as the second batch always bakes faster than the first.)

***Tip**: When making a packaged brownie mix, involve children by having them toss in some of their favorite ingredients, such as raisins, chocolate chips, nuts or miniature marshmallows.*

CHOCOLATE CHUNK OATMEAL COCONUT COOKIES

Steve and Cheryl Smetts
Plant Hammond CGP

- 2 sticks (1 cup) unsalted butter
- 1 cup packed brown sugar
- 6 tablespoons granulated sugar
- 2 large eggs
- 1 ½ teaspoons vanilla
- ½ teaspoon salt
- ½ teaspoon baking soda
- 1 cup all-purpose flour
- 2 ¼ cups old-fashioned oats
- 1 ½ cups finely shredded unsweetened coconut
- 1 (12-ounce) package semisweet or bittersweet chocolate (not unsweetened) cut into ½-inch chunks (about 2 cups)
- ¾ cup almonds with skins (4 ounces) toasted, cooled and chopped

Preheat oven to 275 degrees. Beat together butter and sugars in a bowl with electric mixer at high speed until fluffy. Add eggs and beat until just blended, and then add vanilla, baking soda and salt. Add flour and mix at low speed until just blended. Stir in oats, coconut, chocolate and almonds. Arrange ¼-cup mounds of cookie dough, using an ice cream scoop, about 3 inches apart on 2 well buttered large cookie sheets (about 9 cookies per sheet), then gently pat down each mound to about ½-inch thickness. Bake 8-12 minutes in upper and lower thirds of oven, switching positions and rotating pans halfway through baking until golden brown. Cool cookies on sheets 1 minute, then transfer with a large spatula to racks to cool completely.

Yield: 24 large cookies

Note: Toast nuts in shallow baking pan at 350 degrees until golden, 5-10 minutes. King Arthur flour, Ghiradelli chocolate and Fisher (chef's) natural whole almonds are preferred ingredients for this recipe.

CHOCOLATE OATMEAL COOKIES

Donna Miles
Carrollton CGP

½ cup milk
2 cups sugar
4 teaspoons cocoa
1 stick margarine
3 cups quick oatmeal
½ cup peanut butter

Mix milk, sugar, cocoa and butter. Bring to a boil, and boil for 1 minute. Remove from heat. Add oatmeal and peanut butter; drop onto wax paper by spoonfuls.

CONGO SQUARES

Debby Maddox
Forest Park CGP

1 box brown sugar
2/3 cup melted butter
3 eggs
2 ¾ cups self-rising flour
1 (6-ounce) package chocolate chips
1 cup chopped nuts

Add melted butter to brown sugar and mix well. Let cool; then add eggs one at a time, mixing well. Mix flour and nuts together and then add to mixture. Add chocolate chips. Spread mixture in a 10x15-inch pan and bake 25-30 minutes at 350 degrees. Cut into squares while warm.

CREAM CHEESE SQUARES

Tammy Canady
Vidalia CGP

2 (8-count) cans crescent rolls
1 (8-ounce) block of cream cheese
1 cup sugar
1 teaspoon vanilla flavoring
1 egg (separated)

Spread 1 can of crescent rolls in greased pan. Mix cream cheese, sugar, vanilla and egg yolk; spread on crescent rolls. Top with other can of crescent rolls and brush top with the egg white. Bake at 350 degrees until golden brown. Cut in squares and refrigerate.

CRUNCHY OATMEAL COOKIES

Pat Aycock
Golden Isles Ambassadors

2 cups all-purpose flour
2 teaspoons baking soda
½ cup shortening
1 cup sugar
1 cup firmly packed brown sugar
2 eggs
1 teaspoon vanilla extract
2 cups quick-cooking oats (uncooked)
2 cups corn flakes

Combine flour, soda and baking powder and set aside. Cream shortening and sugar; beat in eggs and vanilla. Add flour mixture, mixing well. Stir in oats and corn flakes. Drop by heaping tablespoonfuls onto lightly greased cookie sheets. Bake at 325 degrees for 12-14 minutes. (Cookies will sink and flatten when they are removed from the oven.) Cool slightly on cookie sheets; remove to wire racks to cool completely.

Yield: 4 dozen

DORIS' CARAMEL SQUARES

Tammy Canady
Vidalia CGP

1 box German chocolate cake mix
1/3 cup evaporated milk
¾ cup melted butter
1 cup pecans
1 (6-ounce) package semi-sweet chocolate pieces
1 (14-ounce) package caramels
1/3 cup evaporated milk

Mix first four ingredients with a spoon and put ½ of batter in a 9x13-inch pan sprayed with Pam. Bake at 350 degrees for 6 minutes. Remove from the oven and sprinkle chocolate pieces over batter. Melt caramels and 1/3 cup evaporated milk in microwave. Pour this mixture over the chocolate pieces. Crumble the remaining batter over the caramel layer. Bake at 350 degrees for 15-18 minutes. Cool for at least 30 minutes to allow caramel layer to set.

***Tip**: To make cookie crumbs for your recipes, put cookies into a plastic bag and run a rolling pin over them until they are the size you want.*

EASY PEANUT BUTTER COOKIES

Sheila Strickland
Customer Care Center CGP

1 (14-ounce) can Eagle Brand sweetened condensed milk
¾ cup peanut butter
2 cups biscuit baking mix
1 teaspoon vanilla extract
Granulated sugar

Preheat oven to 375 degrees. In large bowl, beat condensed milk and peanut butter until smooth. Add biscuit mix and vanilla and mix well. Shape into 1-inch balls. Roll balls in sugar. Place 2 inches apart on ungreased baking sheets, and flatten with fork. Bake 6-8 minutes or until lightly browned, do not over bake. Cool and store tightly covered at room temperature.

Peanut Blossoms: Shape as above, but do not flatten. Bake as above. Press milk chocolate candy kiss in center of each ball immediately after removing from oven.

Yield: 3 dozen

FROSTED LEMON BARS

Pat Aycock
Golden Isles Ambassadors

First layer:

1 cup sifted all-purpose flour
1/3 cup firmly packed brown sugar
1/3 cup soft butter
½ cup corn flakes (crushed)

Second layer:

2 tablespoons all-purpose flour
½ teaspoon baking powder
¼ teaspoon salt
2 eggs (slightly beaten)
1 cup firmly packed brown sugar
1 ½ cups canned coconut
½ cup teaspoon vanilla extract
1 cup chopped pecans

Combine flour, sugar, butter and corn flake crumbs; mix well. Press evenly in bottom of 9x13x2-inch pan. Bake at 275 degrees for 10 minutes. Remove from oven. Mix together flour, baking powder and salt. Combine eggs, sugar, coconut and vanilla. Add flour mixture and nuts; mix well. Spread over baked layer. Bake at 350 degrees for 20 minutes. Frost while hot.

Frosting:

1 cup confectioners' sugar
1 tablespoon melted butter
1 tablespoon lemon juice

Combine all ingredients and beat until smooth. Spread over hot bars and allow to cool before cutting.

***Tip**: Marshmallows will not dry out if stored in the freezer. Cut with scissors when ready to use.*

FRUIT CAKE COOKIES

Tammy Canady
Vidalia CGP

1	cup butter
2 ¼	cups sugar
6	eggs
1 ½	teaspoons cinnamon
1	teaspoon nutmeg
4	cups cake flour
3	tablespoons brandy
1	teaspoon vanilla flavoring
1	pound candied cherries
1	pound candied pineapple
1	quart chopped pecans
1	teaspoon cake spice

Combine all ingredients. Place approximately 1 teaspoon of mixture per cookie on a baking sheet, sprayed with Pam. Bake at 350 degrees for 15 minutes. Makes a large batch.

Similar recipes submitted by:
Peggy Grubb
State President 1992
Steve and Cheryl Smetts
Plant Hammond CGP

GRAHAM CRACKER COOKIES

Jim and Arlene Tidwell
Rome Ambassadors

2	cups graham crackers (crushed)
1	can Eagle Brand condensed milk
1	(6-ounce) package chocolate chips
1	cup pecans

Combine all ingredients and stir well. Put in greased and floured 9x13-inch pan. Bake at 325 degrees about 30 minutes until golden brown. Cut in squares and serve.

GREYFIELD INN LEMON BARS

Pat Aycock
Golden Isles Ambassadors

1	cup unsifted all-purpose flour
¼	cup confectioners' sugar
½	cup butter (softened)
2	eggs
1	cup white sugar
2	tablespoons grated lemon rind
½	teaspoon baking powder
2	tablespoons lemon juice

Preheat oven to 350 degrees. In large bowl, combine flour and confectioners' sugar. Cut in butter until crumbly. Press mixture into ungreased 8- or 9-inch square pan. Bake for 15 minutes. Remove from oven. In small bowl, beat eggs and sugar until light colored and stir in remaining ingredients. Pour egg mixture over partially baked crust. Return to oven and bake 18 minutes or until golden brown. Cool completely. Sprinkle lightly with confectioners' sugar. Cut into small squares.

Yield: 24 bars

***Tip**: Soften butter for spreading by inverting a small heated pan over the butter dish for a few minutes*

LEMON-COCONUT COOKIES

Peggy Grubb
State President 1992

¼ cup margarine
¼ cup shortening
1 cup sugar
1 egg (beaten until fluffy)
2 teaspoons grated lemon rind
¾ cups coconut
1 ¾ cups self-rising flour

Cream together margarine, shortening, sugar and egg. Add lemon rind, coconut and flour. Spoon out into balls and press flat. Bake at 375 degrees for 10 minutes on ungreased cookie sheet.

LEMON WAFER COOKIES

Earl Duncan
Gainesville CGP

1 cup butter (softened)
1 cup sugar
1 egg
2 teaspoons lemon extract
2 cups all-purpose flour
2 teaspoons ground ginger
¼ teaspoon salt

Preheat oven to 350 degrees. Cream butter and sugar until light and fluffy. Add egg and beat well to mix. Blend in lemon extract. Combine flour, ginger and salt; add to creamed mixture. Wrap dough in plastic wrap and chill until firm (about 1 hour). Roll pieces of dough into small balls (about 3/4 to 1 inch). Place balls between two pieces of plastic wrap and flatten with bottom of a glass to about a 2-inch circle. Bake cookies on an ungreased baking sheet 10-12 minutes. Let set on baking sheet until firm enough to remove with a plastic spatula. Sprinkle with powdered sugar, if desired. Cool on wire rack.

Yield: 50-60 cookies

MACAROON COOKIES

Edna Dees
Altamaha Ambassadors

1	cup shortening
1	cup brown sugar
1	cup white sugar
2	eggs
1	teaspoon vanilla extract
2	cups all-purpose flour
½	teaspoon soda
2	teaspoons baking powder
½	teaspoon salt
1	cup coconut
1	cup chopped pecans
2	cups corn flakes

In a large mixing bowl, cream shortening and sugars until smooth. Add eggs and vanilla extract and beat well. Sift flour, soda, baking powder and salt. Add to creamed batter. At this point, stir by hand with a large spoon. Mix in coconut and nuts. Lightly fold in corn flakes. Drop by teaspoons onto greased cookie sheet. Bake at 350 degrees about 12 minutes.

Yield: 84 medium cookies

***Tip**: Some holiday cookies require an indent on top to fill with jam or frosting. Use the rounded end of a honey dipper to make the indent.*

MARBLED CHOCOLATE BARS

Johnnie Crumley
Northeast Georgia Ambassadors

1 (18 ¼-ounce) box German chocolate cake mix
1 (8-ounce) package cream cheese (softened)
½ cup sugar
¾ cup milk chocolate chips (divided)

Prepare cake mix according to package directions. Pour into a greased 10x15x1-inch baking pan. In a small mixing bowl, beat cream cheese and sugar. Stir in ¼ cup chocolate chips. Drop by tablespoonfuls over batter. Cut through batter with a knife to swirl the cream cheese mixture. Sprinkle with remaining chocolate chips. Bake at 350 degrees for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Yield: 3 dozen

MONSTER COOKIES

Marianne Hudson
Columbus Ambassadors

½ cup margarine (softened)
1 cup sugar
1 cup brown sugar
3 eggs
2 cups peanut butter
¼ teaspoon vanilla
¾ teaspoon light corn syrup
4 ½ cups oatmeal (uncooked)
2 teaspoons baking soda
¼ teaspoon salt
1 cup chocolate chips
1 cup M&Ms

Cream margarine and add sugar, beating well. Add eggs, peanut butter, vanilla and syrup; beat well. Add oats, soda and salt. Stir in remaining ingredients. Drop dough by tablespoonfuls 4 inches apart on lightly greased cookie sheets. Bake at 350 degrees for 12-15 minutes. Center of cookies will be soft. Remove from pan and cool on racks.

OATMEAL COOKIES

Merilyn Kagelmacher
Metro Central Ambassadors

3	cups chopped pecans
2	cups oatmeal (quick cooking oats)
2	cups sugar
8	tablespoons all-purpose flour
½	teaspoon baking powder
½	teaspoon salt
1	cup Mazola oil
1	teaspoon vanilla
2	eggs

Mix pecans, oats, sugar, flour, baking powder and salt. Mix well and add oil, vanilla and eggs. Drop by teaspoonfuls on foil-covered baking sheets. Bake at 350 degrees for 15 minutes. Leave space for mixture to spread. Let cool and peel foil from cookies. (Be sure to wait until completely cool or they will crumble.)

***Tip**: Eight or ten egg whites make one cup.*

OATMEAL PECAN COOKIES

Betty Copelan
Heart of Georgia Ambassadors

1	cup shortening
1	cup brown sugar
1	cup granulated sugar
2	eggs (beaten)
2	teaspoons vanilla
1 ½	cups plain flour
1	teaspoon salt
1	teaspoon soda
3	cups oatmeal (quick)
1-2	cups chopped pecans

Thoroughly mix shortening and sugars by hand. Add beaten eggs and vanilla. Mix well by hand. Add sifted dry ingredients. Mix in by hand. Add oatmeal and pecans and mix by hand. Shape into two rolls and wrap in wax paper. Chill thoroughly (best to chill overnight). Slice ½-inch thick; then cut each slice in half. Bake on slightly greased cookie sheet at 350 degrees for 8-10 minutes.

Yield: 3 dozen

***Tip**: Use a pizza cutter to cut bars or bar cookies into nice, smooth squares in half the time.*

OLD FASHION PEANUT BUTTER COOKIES

Steve and Cheryl Smetts
Plant Hammond CGP

½	cup real butter
½	cup peanut butter
½	cup granulated sugar
½	cup brown sugar
1	egg
½	teaspoon vanilla
1 ¼	cups sifted plain flour
¾	teaspoon soda
¼	teaspoon salt

Cream butter and peanut butter together; add eggs and vanilla. Blend all dry ingredients together and slowly add to the first mixture, mixing well. Use a spoon to make 2-inch balls with batter and place 1-2 inches apart on an ungreased cookie sheet. Using a fork, mash balls down to about ½-inch thickness on cookie sheet, and bake at 375 degrees for 10-12 minutes.

***Tip**: To plump raisins before adding them to recipes, put the raisins in a container and cover with very hot water. Let stand 5 minutes, drain and use. This makes them tasty, plump and juicy, and they will not withdraw moister from your batter. This is great for oatmeal cookies.*

ORIGINAL NESTLE TOLL HOUSE CHOCOLATE CHIP COOKIES

Brad Philpot
Gwinnett CGP

2 ¼ cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
2 sticks butter or margarine (softened)
¾ cup granulated sugar
¾ cup packed brown sugar
1 teaspoon vanilla extract
2 large eggs
2 cups Nestle Toll House semi-sweet chocolate morsels
1 cup chopped nuts

Preheat oven to 375 degrees. Combine flour, baking soda and salt in small bowl. Beat butter, sugars and vanilla extract in large mixer bowl until creamy. Add eggs one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels and nuts. Drop by rounded tablespoonfuls onto ungreased baking sheets. Bake for 9-11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

Pan Cookie Variation: Grease 10x15-inch jellyroll pan. Prepare dough as above. Spread into prepared pan. Bake 20-25 minutes or until golden brown. Cool in pan on wire rack.

Yield: 4 dozen bars

PEANUT BUTTER BARS

Marianne Hudson
Columbus Ambassadors

1 box Duncan Hines yellow cake mix
2 large eggs
1 cup chunky or plain peanut butter
½ cup butter (melted)
1 (6-ounce) package semisweet chocolate chips
1 (14-ounce) can sweetened condensed milk

Combine cake mix, peanut butter, eggs and butter; beat at medium speed for 1-2 minutes. Press half of mixture into 9x13-inch pan. Bake for 10 minutes at 350 degrees. Remove from oven and sprinkle chocolate chips over top. Pour condensed milk over chocolate chips. Sprinkle the rest of cake mixture over milk. Bake at 350 degrees for 30 minutes. Cool and cut into squares.

PEANUT BUTTER SNACKS

Christine Teston
Altamaha Ambassadors

1 ¼ cups graham cracker crumbs
1 cup unsifted powdered sugar
1 cup creamy peanut butter
¼ cup butter or margarine (softened)
½ cup chopped walnuts
½ cup flaked coconut

Mix cracker crumbs, powdered sugar, peanut butter and butter in a medium bowl, using a wooden spoon. Shape into small balls. Roll half of balls in walnuts and the other half in coconut. Refrigerate.

Yield: 3 dozen

PECAN COOKIES

Doug Allen
Plant Bowen CGP

1 quart finely chopped pecans
1 ½ cups packed light brown sugar
3 egg whites
2 tablespoons plain flour
1 teaspoon vanilla extract

Mix chopped nuts, sugar and flour. Beat egg whites until stiff. Add dry ingredients, one half at a time, to egg whites; stir in vanilla. Drop by teaspoonful on greased cookie sheet. Bake at 250 degrees for about 1 hour. Cool on cookie sheet to prevent crumbling. Store in airtight container.

PEGGY'S POTATO CHIP COOKIES

Ruth Ward
Golden Isles Ambassadors

1 pound real butter
1 cup sugar
1 tablespoon vanilla
2 cups potato chips (crushed)
1 cup nuts
4 cups plain flour

Cream together butter, sugar and vanilla. Add potato chips, nuts and flour to creamed mixture. Spray cookie sheet and drop by tablespoonfuls as close together as you can; they do not spread. Bake at 350 degrees 12-15 minutes.

Yield: 8 dozen

POTATO CHIP COOKIES

Martha Perkins
Metro East Ambassadors

2/3 cup sugar
1 cup butter
1 ½ cups all-purpose flour
1 egg yolk
1 teaspoon vanilla
¾ cup potato chips (crushed)
½ cup nuts

Mix ingredients in order listed above. Drop by teaspoonfuls onto ungreased cookie sheet. Bake at 350 degrees for 12-14 minutes. Let them cool a little and then remove to paper towels.

RICH PEANUT BUTTER COOKIES

Anita Rainey
Athens Ambassadors

½	cup shortening
½	cup butter
1	cup sugar
1	cup firmly packed brown sugar
1	cup crunchy peanut butter
2	eggs (beaten)
3	cups sifted self-rising flour
1	teaspoon vanilla extract

Cream shortening, butter and sugars in large bowl. Add peanut butter; mix well. Add eggs; mix well. Add flour and blend thoroughly. Add vanilla, mixing well. Shape dough into 1-inch balls. Place 2 inches apart on greased cookie sheet. Press with floured fork to flatten slightly. Bake at 350 degrees for 8-10 minutes or until browned.

***Tip**: When rolling cookie dough, use powdered sugar instead of flour. This helps prevent cookies from getting tough as they sometimes do when rolled on a floured surface.*

***Tip**: When baking several batches of cookies in succession, let cookie sheets cool before placing more dough on them to prevent the dough from spreading.*

ROCKY ROAD BROWNIES

Evangeline Lundy
Sinclair-Oconee Ambassadors

1 box brownie mix

Prepare brownie mix according to directions on box. Bake in 9x10-inch pan and cool.

Topping:

1 (6-ounce) package semi-sweet chocolate chips
1 cup salted peanuts
¼ cup butter
1 ½ cups powdered sugar
2 tablespoons plus 2 teaspoons milk
2 ½ cups mini marshmallows
1 teaspoon vanilla flavoring (optional)
1 teaspoon butter flavoring (optional)

Heat chips and butter until melted. Remove from heat; add sugar and milk, beating until smooth. Add marshmallows and peanuts. Spread on brownies.

SAVANNAH CHRISTMAS COOKIES

Annie Laura Tillman
Columbus Ambassadors

1 cup butter or margarine (softened)
1 cup sugar
1 egg yolk
2 cups sifted plain flour
Pinch of salt
1 egg white (beaten with 1 tablespoon sugar)
1 cup finely chopped pecans

Cream butter and sugar well. Add egg yolk, mixing well. Add flour and salt and stir or beat just long enough to mix in to make stiff dough. Press dough into a jellyroll pan with sides. Try to make dough cover bottom of sheet evenly. Press pecans into dough and then spread the beaten egg white over the entire surface. Bake at 300 degrees for 30-40 minutes or until brown. Cut into small squares while warm. Will keep for weeks in an airtight container. Don't eat while they are warm (you can't stop).

Yield: 3-4 dozen

SUGAR COOKIES

Merilyn Kagelmacher
Metro Central Ambassadors

¾	cup Crisco
1 ¼	cups sugar
2	eggs
1	teaspoon salt
3	cups plain flour
2	teaspoons baking powder
	Grated rind of 1 orange
1	tablespoon orange juice

Blend Crisco, sugar and eggs. Mix and sift flour, salt and baking powder; add to first mixture. Add orange rind and juice, mixing to a smooth dough. Chill several hours or overnight. Roll out thin on a slightly floured board and cut with cookie cutter. Using pastry brush, brush cookies with small amount of milk before putting sugar on them. Sprinkle with sugar and place on cookie sheets rubbed with Crisco. Bake at 350 degrees for 12-15 minutes.

Yield: 50 cookies

TEA CAKES

Martha Willoughby
Athens Ambassadors

3	cups Crisco
3	cups margarine
4 ½	cups sugar
6	eggs
15	cups plain flour
1	tablespoon soda
1	tablespoon salt
2	tablespoons vanilla flavoring

Mix Crisco, margarine and sugar; add eggs and beat well. Sift flour, soda and salt and add to first mixture. Roll into balls or use #40 scoop to shape. Bake on ungreased cookie sheets at 350 degrees until light brown.

TEXAS RANGERS

Marie Binion
Plant Scherer CGP

½	cup margarine
1 ¼	cups plain flour
½	cup sugar
½	cup light brown sugar
1	egg
1	teaspoon vanilla
½	teaspoon baking powder
½	teaspoon baking soda
2	cups rice cereal
1	(3.5-ounce) can coconut
1	cup semi-sweet chocolate pieces

In large mixing bowl, beat margarine with electric mixer on medium speed for about 30 seconds or until softened. Add half of flour, mixing well. Add sugar, egg, vanilla, baking powder and baking soda. Beat until well mixed. Beat in remaining flour. Stir in cereal and chocolate pieces. Drop about ¼ cup of dough at a time, 4 inches apart, onto an ungreased cookie sheet. Bake at 375 degrees for about 13 minutes or until lightly browned. Cool on cookie sheet for 1 minute. Remove to a wire rack to finish cooling.

Yield: 16 cookies

UNBELIEVABLES

Linda Stephens
Athens Ambassadors

1	(18-ounce) jar crunchy peanut butter
2	medium eggs
1 ½	cups sugar

Combine all ingredients and beat at medium speed until blended. Drop by rounded teaspoons onto ungreased cookie sheet. Flatten with fork. Bake at 375 degrees for 8-10 minutes until edges are golden. Leave on cookie sheet 5 minutes and then remove to wire racks to cool.

ALLISON'S CHERRY DESSERT
(Vesta Doster's Recipe)

Vesta Doster
General Office CGP/Rome Ambassadors

1 cup plain flour
1 stick margarine
1 cup chopped pecans
1 (8-ounce) package cream cheese (softened)
1 (14-ounce) can sweetened condensed milk
1/2 cup lemon juice
1 (16-ounce) carton Cool Whip
2 (21-ounce) cans cherry pie filling

Mix flour, margarine and pecans. Press into bottom of 9x13-inch pan. Bake at 350 degrees 15-20 minutes, until lightly browned. Pour lemon juice over softened cream cheese and condensed milk in a large mixing bowl. Wait a few minutes; then beat with mixer until fluffy. Fold in Cool Whip. Spread mixture into cooled crust. Chill in refrigerator until firm. Spoon cherry pie filling over the top. Store in refrigerator.

Note: Recipe created for daughter, Allison.

Option: Use 2 pie plates instead of 9x13-inch pan.

***Tip**: When a recipe calls for grated rind of lemon or orange, be careful to grate only the colored skin; the white under peel is bitter.*

***Tip**: Make chocolate curls by using a vegetable peeler on a block of chocolate.*

AMBROSIA

Wanna Philpot
H. L. Thomas CGP

3 apples (preferably mellow Golden Delicious)
1 (6-ounce) can concentrated frozen orange juice
1 (8-ounce) can crushed pineapple
1 (6-ounce) can or package frozen shredded coconut
1 ½ cups water

Peel apples and grate on coarse side of grater. Mix grated apples with frozen orange juice, pineapple and coconut. Add about 1 ½ cups water. At this point, you can add any other ingredients that you like (nuts, small marshmallows, grapes or cherries). For the best flavor, make a day ahead. Will keep for three days in refrigerator. Your guests will never know that you did not have to peel and section oranges, so don't feel like you have to tell them.

Note: Recipe from Walter Reeve's gardening column

APPLE CRISP #1

Barbara Fuquea
Austell CGP

Topping:

½ cup brown sugar
½ cup rolled oats
½ cup flour
1/3 cup soft butter
¾ teaspoon cinnamon
¾ teaspoon nutmeg
1 (21-ounce) can apple pie filling

Mix ingredients and sprinkle over canned apple pie filling and bake according to directions on fruit filling.

APPLE CRISP #2

Jewel Lewis
Statesboro CGP

4-6 medium Granny Smith apples (peeled, cored and cut into wedges)
½ (1-pound) box light brown sugar
1 teaspoon cinnamon
½ teaspoon allspice
¾ stick margarine (melted)
1 bag Calhoun Blend Mill apple cinnamon crisp mix

In saucepan, combine apples, brown sugar, cinnamon and allspice. Cook until apples are soft. Spread apples and sugar mixture in 9-inch baking dish. Combine melted butter with crisp mix until crumbly. Sprinkle mixture evenly over apples. Bake in preheated oven at 375 degrees for 25-30 minutes, until bubbly and golden brown. Serve hot with a scoop of vanilla ice cream.

***Tip**: Place foil-baking cups in muffin pan and coat them with melted chocolate. Refrigerate until hardened. Peel foil and fill chocolate cups with ice cream, mousse, fruit or pudding. Decorate with chocolate shavings or whipped cream.*

APPLE DUMPLING COBBLER

Nell Payne
Rome Ambassadors

1 (8-ounce) can refrigerated crescent rolls
2 large Granny Smith apples (peeled and quartered)
1 cup orange juice
2/3 cup sugar
½ cup butter
1 teaspoon sugar
1 teaspoon ground cinnamon

Unroll crescent rolls and separate. Wrap each apple quarter with crescent roll dough. Place in a lightly greased 9x13-inch baking dish. Set aside. Combine orange juice, 2/3 cup sugar and butter in medium saucepan; bring to a boil over medium heat. Pour over dumplings. Stir together 1 teaspoon sugar and cinnamon. Sprinkle over dumplings. Bake at 350 degrees for 25 minutes or until dumplings are golden brown and mixture is bubbly.

Similar recipe submitted by:
Pam Pitts
General Office CGP

BAKED RICE PUDDING

Wanna Philpot
H. L. Thomas CGP

4 large eggs
½ cup granulated sugar
½ tablespoon vanilla extract
1 (12-ounce) can evaporated milk
½ cup milk
1½ cups cooked rice
½ teaspoon cinnamon
1/8 teaspoon ground nutmeg

Whisk together eggs, sugar and vanilla until well combined. Add the milks; stir in the cooked rice. Transfer mixture to a 2-quart baking dish. Place the baking dish in a larger pan on a rack in the center of the oven. Pour very hot water in the bottom pan so that the baking dish is sitting in water about 1 inch deep. Bake for 30 minutes at 325 degrees. Stir the pudding, sprinkle with the spices, and then bake for another 30 minutes. The pudding is baked when there is still a little jiggle in the center and a knife inserted in the center comes out nearly clean. Cool before serving.

Note: The depth and the color of the pan seem to make quite a difference in the time required to bake. Check the pudding for doneness early. Do not over bake the pudding. The pudding will be smoothest if barely set. It should be removed from the oven while there is still some jiggle as you gently shake the pudding.

BANANA PUDDING

Emily Perry
Northeast Georgia Ambassadors

1	(5 ¼-ounce) package instant vanilla pudding
2 ¼	cups whole milk
1/8	cup amaretto
8	ounces vanilla wafers
6-8	bananas
1	(8-ounce) carton frozen nondairy topping (thawed)
4	ounces dairy sour cream

In a large mixing bowl, blend pudding mix with milk and amaretto, using a wire whisk. Add sour cream and half of the whipped topping, mixing well. Set aside. In a large glass bowl or trifle dish, alternate wafers, bananas and pudding in layers. Top with reserved whipped topping and refrigerate overnight.

Garnish with additional vanilla wafers or sliced bananas and accent with cherry or mint leaves.

Yield: 8 servings

BLUEBERRY DELIGHT

Verna Bennett
Statesboro CGP

1 (21-ounce) can blueberry pie filling
1 box Jiffy white cake mix (or ½ box of white cake mix)
½ stick butter or margarine
¾ cup chopped pecans

Pour pie filling into pan. Sprinkle dry cake mix over filling; melt butter and pour over cake mix and sprinkle with pecans. Bake at 350 degrees for 40 minutes or until lightly browned. Serve with ice cream or topping.

BLUEBERRY SUPREME

Faye Roberson
Thomson Chapter CGP

2 cups graham cracker crumbs
1 stick margarine
2 envelopes Dream Whip
1 (8-ounce) package cream cheese
¾ cup sugar
1 (21-ounce) can blueberry pie filling

Soften margarine and mix with graham cracker crumbs. Press ½ of mixture in bottom of dish. Soften cream cheese and mix with sugar; set aside. Mix Dream Whip as directed on package and combine with cream cheese mixture. Put ½ of mixture on top of graham crackers; add blueberry pie filling on top of Dream Whip. Then add the remaining Dream Whip to top of pie filing. Top with remaining graham cracker crumbs mixture.

CARAMEL ICING

Leola Adams
Hartwell CGP

½ cup evaporated milk
1¾ cups sugar
1 stick margarine
Pinch of salt
¼ cup sugar

Mix milk, 1 ¾ cups sugar, margarine and salt in a boiler and let come to a boil. In the meantime, melt ¼ cup sugar in another boiler. Mix the two mixtures together and boil for one minute. Remove from heat and beat until desired consistency. This frosts a 2- layer cake.

Note: Make 1 ½ the recipe for a three-layer cake.

CHILLED BANANA PUDDING

Virginia Glenn
Carrollton CGP

1 (14-ounce) can condensed milk
1 (5.4-ounce) package vanilla instant pudding
1 (8- or 12-ounce) tub Cool Whip
5-6 bananas (sliced)
1 box Nilla vanilla wafers

Mix pudding according to recipe on box. Then mix in condensed milk and Cool Whip. Layer wafers, bananas and pudding mix in dish. Chill and enjoy.

Options: Add 1 (8-ounce) package cream cheese to mixture. Top with strawberries or cherries. Can also use strawberry flavored Cool Whip.

CHOCOLATE DELIGHT #1

Tammy Canady
Vidalia CGP

Crust
1 cup plain all-purpose flour
1 stick butter
¼ cup chopped nuts

Mix ingredients together and put in bottom of 9x13-inch pan. Bake at 350 degrees about 15 minutes.

Cream Filling
1 (8-ounce) package cream cheese (room temperature)
1 (16-ounce) package Cool Whip (divided)

Mix cream cheese and ¾ of the Cool Whip together. Spread filling over cool crust.

Chocolate Pudding
2 (3.4-ounce) packages of instant chocolate pudding
3 cups milk
Chopped nuts

Mix pudding and milk together. Spread over top and sprinkle with a few nuts. Spread remaining Cool Whip on top and sprinkle with additional nuts. Refrigerate.

Alternate Crust Recipe:
1 cup self-rising flour
2 tablespoons 4X sugar
1 stick butter
Pecans

Mix ingredients together and bake at 350 degrees for 15-20 minutes.

CHOCOLATE DELIGHT #2

Crystal Stephens
Albany CGP

1	stick butter
1	cup self-rising flour
1	cup powdered sugar
½	cup chopped pecans (or more)
1	(8-ounce) package cream cheese
1	(5 ¼-ounce) package instant chocolate pudding
1	(5 ¼-ounce) package instant vanilla pudding
3	cups cold milk
1	(12-ounce) container Cool Whip (divided)

1st layer: Mix pecans, melted butter and flour together. Spread in bottom of 9x13-inch pan and bake 10-15 minutes at 375 degrees. Remove from oven and cool completely before adding 2nd layer.

2nd Layer: Mix cream cheese, powdered sugar and 1 cup of Cool Whip together. Spread on top of 1st layer.

3rd Layer: Prepare puddings according to package directions; mixing both flavors together. Spread on 2nd layer.

Top with remaining Cool Whip and chill. Sprinkle pecans on top of Cool Whip.

Tip: *Test your candy thermometer before each use by bringing water to a boil; the thermometer should read 212 degrees. Adjust your recipe temperature up or down based on your test.*

CHOCOLATE ECLAIRS

Wanda Purcell
H. L. Thomas CGP

1 box graham crackers
1 (5¼-ounce) package instant vanilla pudding
1 (8-ounce) package Cool Whip (thawed)

Mix pudding as directed and fold in Cool Whip. Layer graham crackers in bottom of dish. Pour ½ of the pudding mixture over crackers; add next layer of crackers, then remaining pudding. Top the last layer with crackers. Set aside.

Icing:
1 cup sugar
1/3 cup cocoa
¼ cup milk
½ stick butter
1 teaspoon vanilla

Mix sugar and cocoa together in boiler; add milk. Stir constantly; once it starts bubbling, boil 1 minute. Take off stove and add butter and vanilla. Pour chocolate mixture over crackers. Refrigerate.

CHOCOLATE FROSTING
(Ruby's "Goes with Almost Anything Chocolate Frosting")

Ruby Harrison
Macon CGP

3 cups granulated sugar
1 (12-ounce) can evaporated milk
3 teaspoons cocoa
1 tablespoon vanilla flavoring
2 tablespoons butter
Chopped nuts (optional)

Combine sugar, milk and cocoa in a saucepan; mix well. Cook over low heat approximately 20 minutes, stirring almost constantly. Cook until the mixture will form a soft ball when dropped in cold water. Remove from heat; add vanilla flavoring and butter, also add nuts, if desired. Beat until frosting is nice and smooth.

This frosting makes an ordinary "mix" cake something special.

CHOCOLATE PECAN CARAMELS

Wanda Purcell
H. L. Thomas CGP

1	cup plus 1 tablespoon butter no substitutes (softened and divided)
1 ½	cups coarsely chopped pecans (toasted)
1	(6-ounce) package chocolate chips
2	cups packed brown sugar
1	cup light corn syrup
¼	cup water
1	(14-ounce) can sweetened condensed milk
2	teaspoons vanilla extract

Line a 9x13x2-inch baking pan with foil; butter the foil with 1 tablespoon butter. Sprinkle with pecans and chocolate chips; set aside. In a heavy saucepan over medium heat, melt remaining butter. Add brown sugar, corn syrup and water. Cook and stir until mixture comes to a boil. Stir in milk. Cook, stirring constantly until a candy thermometer reads 248 degrees (firm ball stage). Stir in vanilla. Pour into prepared pan (do not scrape saucepan). Cool completely before cutting.

Yield: About 2 ½ pounds or 6 ¾ dozen pieces

COCONUT DELIGHT

Edna McElroy
Athens Ambassadors

Crust:

¾ cup melted margarine
1 ½ cups plain flour
¾ cup chopped pecans

Mix margarine, flour and pecans thoroughly. Press into a 9x13x2-inch pan or large Pyrex dish. Bake at 375 degrees for 15 minutes or until lightly browned. Cool completely.

2nd Step:

1 (8-ounce) package cream cheese
¾ cup powdered sugar
1 ½ cups Cool Whip

Blend thoroughly cream cheese, sugar and Cool Whip. Spread over crust and chill.

3rd Step:

3 cups milk
2 (3.4-ounce) packages vanilla instant pudding mix
2 (3.5-ounce) cans angel flake coconut (toasted)
1 (8-ounce) container Cool Whip
2 teaspoons coconut flavoring

Mix pudding mix and milk for 2 minutes; add 1 can coconut and flavoring. Spread over cream cheese layer. Top with Cool Whip. Sprinkle the other can of coconut on top.

FROZEN FRUIT CUP

Wanda Purcell
H. L. Thomas CGP

1 (20-ounce) can crushed pineapple (drained)
1 (16-ounce) package frozen sliced strawberries (thawed)
4 bananas (sliced)
1 (12-ounce) carton Cool Whip
1 (8-ounce) package cream cheese (softened)
¾ cup sugar
¾ cup chopped nuts

Blend sugar and cream cheese together. Add strawberries and blend. Stir in pineapple and bananas; fold in Cool Whip and nuts. Freeze and serve.

HEAVENLY ORANGE FLUFF

Wanda Purcell
H. L. Thomas CGP

2 (3-ounce) packages orange Jell-O
2 cups hot water
1 (6-ounce) can frozen orange juice
1 (20-ounce) can crushed pineapple (undrained)
2 (11-ounce) cans mandarin oranges (drained)

Mix Jell-O with hot water. Stir in undiluted orange juice. Cool. Add oranges and pineapple to gelatin mixture. Pour into 13x11-inch dish. Congeal.

Topping:
1 (3.4-ounce) package lemon instant pudding mix
1 cup milk
½ pint whipping cream (whipped)
1 teaspoon vanilla
½ cup sugar

Mix ingredients well and pour over congealed Jell-O mixture.

HOMEMADE ICE CREAM

Tammy Canady
Vidalia CGP

8	eggs (separated)
	Dash of salt
1	(14-ounce) can sweetened condensed milk
1	(12-ounce) can evaporated milk
1 ½	cups sugar
1	teaspoon vanilla flavoring
	Homogenized milk
	Ice cream salt
	Ice

Beat egg whites with mixer until stiff; add a dash of salt. Add egg yolks. Beat again with mixer. Add condensed milk, evaporated milk, sugar and vanilla. Finish filling ice cream churn with homogenized milk. Stir until well mixed. Churn until ice cream hardens.

Use ice cream salt with ice around churn.

Note: If desired egg yolks may be mixed with milk and brought to just below boiling point.

HOT FUDGE SAUCE

Verna Bennett
Statesboro CGP

1 cup brown sugar
¼ cup cocoa
½ cup milk
1 tablespoon butter
1 teaspoon vanilla flavoring
1 cup miniature marshmallows

Mix sugar and cocoa in 1-quart saucepan; stir in milk and bring to a boil. Boil 5 minutes. Remove from heat and stir in butter and vanilla. Fold in marshmallows. Serve warm over vanilla ice cream. Keeps well in refrigerator, just heat when needed.

Yield: 1 ¼ cups

ICE CREAM CAKE DESSERT

Kay Farner
Plant McDonough CGP

Low fat ice cream sandwiches
Cool Whip
Chocolate syrup
Cherries

Place sandwiches in dish. Cover with Cool Whip and drizzle with chocolate syrup. Place cherries on top. Eat and enjoy.

ICE CREAM SANDWICH DELIGHT

Christine Teston
Altamaha Ambassadors

1 (12-count) box ice cream sandwiches
1 (8-ounce) package cream cheese
1 (12-ounce) carton Cool Whip
½ box confectioner's sugar
Fruit topping of choice

Line a 9x13-inch casserole dish with ice cream sandwiches. Mix cream cheese, Cool Whip and sugar together. Spoon it on top of ice cream sandwiches. Freeze. Add your favorite fruit topping and serve.

ICE CREAM SANDWICH DESSERT ♥

Mamie Mobley
State President 2001

Chocolate graham crackers (low fat)
Lite Cool Whip
Plastic wrap or aluminum foil

Unwrap a package of graham crackers; separate layers into sets of two. Spread a thick layer of Cool Whip on a whole graham cracker. Place the second cracker over the Cool Whip; do not press down. Repeat process for the number of sandwiches you want. Wrap sandwiches separately in foil or plastic wrap and freeze overnight.

This is a treat that you can enjoy without putting on the pounds.

ICING

Debby Maddox
Forest Park CGP

½ cup Crisco
½ cup butter
1 teaspoon vanilla flavoring
4 cups powdered sugar
2 tablespoons milk

Cream butter and Crisco; add vanilla and sugar. Mix on medium speed; add milk and continue beating on medium speed until desired consistency.

JUNE'S BLUEBERRY CRUNCH

Ruth Ward
Golden Isles Ambassadors

2 (8-ounce) cans crushed pineapple (drained)
3 cups blueberries
¾ cup sugar (divided)
1 box yellow cake mix
1 stick melted margarine
½ cup chopped nuts

In a 9x13'inch baking pan, layer as follows: pineapple, blueberries, ½ cup sugar, cake mix, butter (drizzled), nuts and ¼ cup sugar. Cook at 350 degrees for 25-30 minutes. Cut through middle and cook another 15 minutes.

LEMON LUSH DESSERT

Eugenie Rogers
South Georgia Ambassadors

1 ½	sticks margarine or butter
1 ½	cups chopped pecans
1 ½	cups plain or self-rising flour
1	(21-ounce) can lemon pie filling
1	(8-ounce) package cream cheese (softened)
1	cup sugar
1	(12-ounce) container whipped topping
6-8	shortbread cookies (crushed)

Melt butter and mix with flour and nuts until dough is formed. Press into a 9x13-inch Pyrex dish and bake at 350 degrees for 20 minutes or until golden brown. Cool.

Mix cream cheese and sugar until sugar is dissolved. Stir in whipped topping and mix well. Put into crust in layers as follows:

First layer: Use 1/3 of cream cheese mixture
Second layer: Add ½ of pie filling
Third layer: Add ½ of remaining cream cheese mixture
Fourth layer: Add ½ pie filling
Fifth layer: Add remaining cream cheese mixture

Sprinkle shortbread cookie crumbs on top. Refrigerate several hours or overnight. Cut into squares for serving.

OLD FASHIONED RICE PUDDING

Angie Barnette
Plant Bowen CGP

1 (3.5-ounce) bag of Success rice (cooked)
3 tablespoons butter
1 (14-ounce) can evaporated low fat milk
1/3 cup sugar
¼ teaspoon salt
1 egg
1 ½ teaspoons vanilla flavoring

Stir cooked rice, butter, 1 cup milk, sugar and salt in pan and cook, stirring often, over medium heat for 20 minutes until mixture is thick and creamy. Stir together egg and remaining milk; gradually blend into rice mixture, stirring constantly. Cook for 5 minutes. Remove from heat and stir in vanilla. Serve warm or chilled.

ORANGE CHARLOTTE

Anita Rainey
Athens Ambassadors

1 1/3 tablespoons gelatin
1/3 cup boiling water
1 cup orange pulp and juice
1 pint whipping cream
1/3 cup cold water
1 cup sugar
Juice of 1 lemon

Soften gelatin in cold water; dissolve in boiling water. Add orange pulp with juice and lemon juice. Refrigerate until it thickens. Whip until creamy. (Don't let it get too thick before whipping; it will be easier to whip if it's not too thick.) Whip cream and sugar and fold in gelatin mixture.

OREO ICE CREAM

Donice Wood
Carrollton CGP

1 (one-half gallon) vanilla ice cream
1 large bag Oreo cookies (crushed)
1 large can Hershey's chocolate syrup
1 (12-ounce) container Cool Whip

Set vanilla ice cream out at room temperature until it is soft enough to spread. Crumble ½ bag of the Oreo cookies and put in the bottom of a 9x13-inch dish. Spread ice cream on top of the cookie crumbs. Pour Hershey's chocolate syrup on top of ice cream. Spread Cool Whip on top of chocolate syrup. Crumble the remaining ½ bag of Oreo cookies on top. Cover and put in freezer.

Tip: When recipes call for orange sections, cut oranges in half horizontally and scoop out orange sections. The shells make colorful containers for sorbet, desserts or mashed and seasoned sweet potatoes.

PEACH DELIGHT

Pat Aycock
Golden Isles Ambassadors

1st layer:

1 cup self-rising flour
1 stick melted margarine
1 cup chopped nuts

Mix ingredients and put in a 9x13-inch dish. Bake 20 minutes at 350 degrees. Let layer cool before proceeding to 2nd layer.

2nd layer:

1 (8-ounce) package cream cheese (softened)
2 ½ cups powdered sugar
1 (8-ounce) container Cool Whip

Mix ingredients and spread over first layer.

3rd layer:

1 cup sugar
3 tablespoons cornstarch
4 tablespoons peach Jell-O
1 cup water
4 cups peaches (sliced)

Cook sugar, cornstarch, Jell-O and water until thick; let cool completely. Stir peaches into cooled glaze and put on top.

PECAN PIE MUFFINS

Carolyn Durden
Statesboro CGP

1 cup chopped pecans
½ cup all-purpose flour
½ cup butter (melted)
1 cup firmly packed brown sugar
2 large eggs

Combine first 3 ingredients in a large bowl; make a well in center of mixture. Beat eggs until foamy. Stir eggs and butter together and add to dry ingredients, stirring until just moistened. Place foil-baking cups in muffin pans and coat with cooking spray. Spoon batter into cups, filing two-thirds full. Bake at 350 degrees 20-25 minutes or until done. Remove from pan immediately and cool on wire racks.

Yield: 9 muffins

PINEAPPLE DESSERT ♥

Faye Roberson
Thomson CGP

1 (16-ounce) can crushed pineapple (drained)
1 (16-ounce) fat-free Cool Whip
1 (5 ¼-ounce) box sugar-free instant vanilla pudding
2 cups fat-free buttermilk

Mix first 3 ingredients; then stir in buttermilk. Refrigerate.

STRAWBERRY BANANA DELIGHT

Carolyn Amerson
Augusta Ambassadors

1 (loaf-size) angel food cake
1 (3-ounce) package strawberry Jell-O
1 (10-ounce) package frozen sliced strawberries
1 (3-ounce) package vanilla pudding
2 bananas (sliced)
1 (8-ounce) container Cool Whip

Tear cake into small pieces. Dissolve Jell-O and add strawberries. Pour over cake. Mix vanilla pudding as instructed on box and add 2 sliced bananas. Pour into bowl on top of strawberry mixture. Put Cool Whip on top.

STRAWBERRY DESSERT

Faye Roberson
Thomson CGP

1 ½ cups graham cracker crumbs
1/3 cup melted margarine
¼ cup sugar
1 (8-ounce) package cream cheese (softened)
1 cup powdered sugar
1 (12-ounce) container Cool Whip (divided)
2 quarts fresh strawberries
2 (3.4-ounce) boxes instant pudding
3 cups milk

Mix together cracker crumbs, margarine and sugar and press in 9x13-inch dish. Mix together cream cheese, powdered sugar and two-thirds of the Cool Whip; spread over graham crackers. Slice strawberries and put over cream cheese mixture. Mix milk and pudding mix until thick. Pour over strawberries. Top with the remaining Cool Whip. Garnish with fresh strawberry slices before serving, if desired.

TORTILLA SMORES

Jo Ellon Marden
Metro South CGP

Medium flour tortillas
Creamy peanut butter
Chocolate sprinkles
Miniature marshmallows

Slice tortillas in half by folding or cutting. Continue cutting into individual triangles. Cover the tortilla triangle with creamy peanut butter. Sprinkle chocolate sprinkles over peanut butter. Place a few marshmallows on top. Watch closely as you bake in a toaster oven at 350 degrees. Remove when marshmallows begin to brown and melt. Let cool slightly and eat.

TRIPLE CHOCOLATE TRIFLE

Katie Johnson
Metro South Ambassadors

2	(3.4-ounce) boxes white chocolate instant pudding
1 ¾	cups milk
¼	cup hot water
4	teaspoons instant coffee
1	(12-ounce) container Cool Whip (not Lite)
1	box brownie mix
3	Heath candy bars

Mix coffee and hot water. Set aside to cool. Bake brownies as directed on box, cool and crumble. Set aside. Crush Heath candy bars and set aside. In large bowl, whisk pudding and milk until it begins to thicken; add cooled coffee and mix. Add Cool Whip and mix with wire whisk.

Make layers of brownies and pudding. Sprinkle some of Heath bar on top. Repeat layers. Refrigerate several hours and serve.

APPLE PIE

Betty Smith
Athens Ambassadors

2 Granny Smith apples
1 stick butter
1 cup sugar
1 teaspoon cinnamon
1 (12-ounce) can Mountain Dew soft drink
1 (8-ounce) can crescent dinner rolls

Preheat oven to 350 degrees. Melt butter; add sugar and cinnamon. Peel, core and quarter apples. Wrap each apple quarter in a crescent roll. In a glass dish, pour butter mixture over apples. Pour Mountain Dew over apples. Bake until done or until apples are tender when checked with a fork.

BIG MAMA'S SWEET POTATO PIE
(John Doster's Mama)

Agnes Doster
Metro East Ambassadors/H. L. Thomas CGP

3 cups sweet potatoes (mashed)
½ cup evaporated milk
1 ½ cups sugar
½ teaspoon salt
2 eggs (beaten)
2 teaspoon vanilla flavoring
½ cup margarine
1 deep-dish piecrust

Preheat oven to 350 degrees. Mix all ingredients and bake 1 hour.

BROWN BAG APPLE PIE

Steve and Cheryl Smetts
Plant Hammond CGP

6 medium apples
½ cup butter (melted)
½ cup granulated sugar
½ cup brown sugar
½ cup self-rising flour
1 teaspoon cinnamon
½ teaspoon nutmeg
1 cup chopped pecans (optional)
Piecrust mix

Place two piecrusts in large glass baking dish. Prick crusts with fork and bake at 375 degrees for 10-14 minutes. Slice apples and place over crust. Mix dry ingredients and add melted butter. Cover apples with the brown sugar topping. Place apple pie in a large paper bag and staple the end of bag. Staple the back corners of the bag so bag does not touch heating element in stove. Bake at 375 degrees for 45 minutes.

A cup of chopped pecans may be added to make a topping.

BUTTERMILK COCONUT PIE

Brenda Farr
Waycross CGP

1 baked pie shell
3 eggs
1 cup sugar (or more)
1 teaspoon vanilla extract
½ cup buttermilk
½ cup coconut
½ cup butter (melted)

Beat eggs, then add sugar and beat well. Stir in milk, coconut and vanilla. Stir in melted butter last. Pour into unbaked pie shell and bake at 350 degrees until firm; approximately 45 minutes.

BUTTERMILK PIE

Sandra Rowan
Columbus Ambassadors

3	eggs
1 ½	cups sugar
½	cup all-purpose flour
1	teaspoon vanilla
¾	cup buttermilk
1	stick melted butter (do not substitute margarine)
1	deep-dish frozen pie shell

Beat eggs until thick (approximately 4 minutes). Sift sugar and flour once. Add all ingredients and mix well. Prick pie shell with fork. Pour egg mixture into pie shell. Cook at 350 degrees for 45 minutes or until center is set.

CHEESE CAKE

Jewel Lewis
Statesboro CGP

2	(8-ounce) packages cream cheese
1	(8-ounce) carton Cool Whip
1	package gelatin
1	cup water
1	teaspoon vanilla
6	packs Equal (sugar substitute to equal 1/3 cup sugar)

Soften cream cheese. Dissolve gelatin in one cup of water. Mix cream cheese, gelatin and vanilla until smooth. Stir in Cool Whip and sugar substitute. Pour into glass pie dish that has been sprayed with Pam. Refrigerate until firm, about 2 hours.

CHESS PIE

Sarah Payne
Metro South Ambassadors

1	stick melted butter
1 ½	cups sugar
1 ½	teaspoons cornmeal
1 ½	teaspoons flour
3	eggs (beaten)
1	teaspoon lemon juice or vinegar
1	teaspoon vanilla
¼	cup milk
1	(9-inch) unbaked pie shell

Stir all ingredients together. Bake in unbaked pie shell for 45 minutes at 450 degrees.

CHOCOLATE BAR PIE

Susan Cantrell
Carrollton CGP

6	Hershey bars with almonds
16	large marshmallows
½	cup milk
½	pint whipped cream
1	baked pastry shell

Melt chocolate bars and marshmallows in milk in saucepan or in the microwave, stirring often. Cool. Fold in whipped cream. Pour into pie shell and chill.

CHOCOLATE CHESS PIE

Sue Perry
South Georgia Ambassadors

1 cup light brown sugar
½ cup white sugar
1 heaping teaspoon cornmeal
1 heaping teaspoon all-purpose flour
2 eggs (unbeaten)
½ cup milk
1 teaspoon vanilla
½ cup butter (melted)
1 ½ (1-ounce) squares of baking chocolate (melted)
1 (9-inch) unbaked pie shell

Mix butter and baking chocolate together in blender. Add all other ingredients. Pour in an unbaked 9-inch pie shell. Bake at 325 degrees for 30-35 minutes.

CHOCOLATE PIE #1

Leola Adams
Hartwell CGP

1 ½ cups sugar
3 eggs
2 cups milk
½ cup cocoa
½ cup flour
2 teaspoons vanilla
½ stick margarine or butter
1 baked pie shell
6 teaspoons powdered sugar

Mix sugar, flour and cocoa together until blended well. Beat egg yolks; add milk and vanilla. Add to dry ingredients, mixing well. Cook in microwave, stirring every three minutes until thick. Add butter or margarine. Mix well; pour into baked pie shell. Beat egg whites at high speed until frothy, and then add powdered sugar. Continue beating until rounded peaks are formed. Spread on pie and bake at 350 degrees until brown.

CHOCOLATE PIE #2

Betty Jo Dempsey
Rome Ambassadors

1 (8-ounce) package cream cheese (softened)
¾ cup sifted powdered sugar
¼ cup cocoa
½ teaspoon vanilla
1 (8-ounce) container Cool Whip (thawed)
½ cup chopped nuts
1 (9-inch) graham cracker crust

Mix cream cheese, sugar, cocoa and vanilla in a mixing bowl; beat at medium speed with electric mixer until soft and creamy. Stir in Cool Whip until smooth. Spread over crust and sprinkle with chopped nuts. Store in the refrigerator. Can be served immediately.

Yield: one 9-inch pie

For reduced fat and calories, use reduced fat cream cheese and Lite Cool Whip. Use ½ cup powdered sugar and reduced fat crust.

COBBLER

Betty Saunders
Heart of Georgia Ambassadors

1 stick butter
1 cup sugar
1 cup milk
1 cup self-rising flour
Fruit (cherries, apples, peaches, crushed pineapple, etc.)

Melt butter in a casserole dish. In a small mixing bowl, combine sugar, milk and flour and pour mixture on top of the melted butter. DO NOT STIR! Then pour in the fruit. DO NOT STIR! Bake at 400 degrees for about 30 minutes or until brown on top.

COCONUT CUSTARD PIE

Mary Short
Athens Ambassadors

6 tablespoons (3/4 stick) butter
3 eggs (beaten)
¼ cup buttermilk
½ cup sugar
1 ½ teaspoons vanilla extract
1 cup flaked coconut
1 regular piecrust (unbaked)

Preheat oven to 375 degrees. Melt butter; mix together eggs, buttermilk, sugar, vanilla and coconut and add melted butter. Pour into unbaked piecrust. Bake for 10 minutes; then reduce temperature to 300 degrees and bake 35 minutes or until straw inserted into the middle comes out clean.

COCONUT PIE #1

Doug Allen
Plant Bowen CGP

2 cups sugar
4 tablespoons cornstarch
5 eggs
¾ cup buttermilk
¾ cup butter
2 (6-ounce) packages frozen coconut.
3 (8-inch) unbaked pie shells

Combine all ingredients well. Pour into three 8-inch unbaked pie shells. Bake at 350 degrees until fairly firm, about 30-40 minutes. Let cool before serving.

Yield: 3 pies

COCONUT PIE #2

Myrtice Walker
Augusta Ambassadors

6 eggs
1 cup water
1 can coconut
2 cups sugar
2 tablespoons flour
1 teaspoon vanilla
1 stick margarine
2 unbaked piecrusts

Mix sugar and flour with water. Beat eggs and add to mixture. Melt margarine and add vanilla and coconut. Pour into piecrusts and bake at 350 degrees for about 35 minutes.

Yield: 2 pies

EASY PEACH COBBLER

Merilyn Kagelmacher
Metro Central Ambassadors

1 (13-ounce) can peaches with juice
3 tablespoons water
1 cup sugar (divided)
1 stick margarine (sliced and divided)
1 (8-ounce) can crescent rolls

Preheat oven to 350 degrees. Put peaches with juice and water into a 2½ -quart baking dish or 9x13-inch pan. Add ½ cup sugar and ½ of the margarine to peaches. Put mixture in oven for 10-12 minutes until bubbly. Remove from oven. Open crescent rolls; spread rolls on top of peach mixture. Put rest of sugar and butter on top of crescent roll crust. Put back in oven for 20-25 minutes until brown.

EGG PIE

Eleanor Mitchell
West Georgia Ambassadors

1 cup sugar
½ cup flour
4 eggs
2 cups milk
1/3 stick margarine (melted)
1 teaspoon vanilla flavoring
1 (10-inch) or deep-dish pie shell

Mix ingredients until well blended. Pour into a 10-inch or deep-dish pie shell. Bake at 300 degrees for about 1 hour.

EIGHT-MINUTE CHEESE CAKE

Jo Jones
Metro South Ambassadors

1 graham cracker crust
1 (8-ounce) package cream cheese (softened)
1 cup sour cream
1/3 cup sugar
1 (8-ounce) container Cool Whip
Strawberries, blueberries or pie filling
2 teaspoons vanilla flavoring

Mix cream cheese with sugar. Add sour cream and mix well. Fold in Cool Whip and vanilla. Top with fruit or pie filling.

FRESH PEACH PIE

Pauline Hall
Conyers CGP

4 tablespoons cornstarch
1 cup Splenda or sugar
1 cup water
2 heaping cups fresh sliced peaches
4 tablespoons of (3-ounce) package of peach Jell-O (regular or sugar-free)
Dash of salt
1 (9-inch) baked pie shell
Fresh Fruit or lemon juice
whipped topping or whipping cream

Heat cornstarch and water in medium saucepan, stirring constantly until mixture thickens to about the consistency of pudding or turns clear. Remove from heat. Add Jell-O and stir until dissolved. Cool. Add peaches or arrange peaches neatly in pie pan. Sprinkle Fresh Fruit or a little lemon juice on peaches to keep them from turning. Or stir peaches in Jell-O mixture and pour in pie pan. Refrigerate or place in freezer. Top with whipped topping or whipping cream.

This recipe can be used for a fresh strawberry pie, substitute strawberries and strawberry gelatin.

FRIED APPLE PIES

Eleanor Mitchell
West Georgia Ambassadors

1 cup dried apples
¼ teaspoon cinnamon
½ cup sugar

Cover apples with water; add sugar and cinnamon to apples. Cook until apples are very soft and moist. Mash apples. Add to center of dough rounds.

Dough:

2 cups all-purpose flour
3 teaspoons baking powder
1 teaspoon salt
¼ cup shortening
¾ cup milk

Sift together flour, baking power and salt. Cut in shortening and stir in milk to make soft dough. Round up dough on lightly floured board. Knead lightly. Pinch off about a cup full of dough. Roll out about ¼- to 1/8-inch thickness. Cut into rounds using a saucer turned upside down to cut rounds. Place about 1 tablespoon of apple filling in center of dough round. Fold over to form a half-moon shape. Press edges together with a fork; prick top of pie about 3 places with fork tines. Heat ½ inch of oil in skillet over medium heat. Place pies in hot oil and fry until golden brown.

FRUIT PIE

Leola Adams
Athens Ambassadors

2 ½ cups fruit (any kind)
¼ cup sugar
2 tablespoons flour
4 slices bread (crust cut off)

Drain fruit, leaving enough juice to cover fruit. Mix together sugar and flour and put over fruit. Put fruit mixture in baking dish. Cut crusts off bread, and cut into 4 slices each. Place close together over fruit.

1 cup sugar
1 stick melted margarine
1 egg

Mix sugar, margarine and egg. Pour over fruit and bread. Bake at 350 degrees for about 25-30 minutes.

FUDGE PIE

Earl Duncan
Gainesville CGP

1 ½ cups sugar
3 tablespoons cocoa
1 (6-ounce) can evaporated milk
2 eggs (beaten)
½ stick margarine
1 teaspoon vanilla flavoring
1 unbaked deep-dish pie shell

Preheat oven to 325 degrees. Combine sugar and cocoa; beat eggs and add milk, melted margarine and vanilla flavoring. Pour into unbaked deep-dish pie shell and bake for 45 minutes.

GEORGIA PECAN PIE #1

Verna Bennett
Statesboro CGP

1 ¼ cups sugar
½ cup light corn syrup
¼ cup butter or margarine
3 eggs (slightly beaten)
1 cup coarsely chopped pecans (or halves)
1 teaspoon vanilla flavoring
1 (9-inch) unbaked pie shell

Preheat oven to 350 degrees. Combine sugar, corn syrup and butter in 2-quart saucepan. Bring to boil on high, stirring constantly until butter is melted. Remove from heat and gradually add hot syrup to eggs, stirring all the while. Add pecans to mixture and cool to lukewarm. Add vanilla. Pour into pie shell and bake for 40-45 minutes.

Yield: 6-8 servings

GEORGIA PECAN PIE #2

Audrey Wimberly
State President 1994

3 eggs (lightly beaten)
1 cup sugar
1 cup light or dark corn syrup
1 tablespoon butter or margarine (melted)
1 teaspoon vanilla
1 ½ cups pecan halves
1 (9-inch) unbaked deep-dish pie shell

Preheat oven to 375 degrees. In medium bowl, stir eggs, sugar, corn syrup, butter and vanilla until well blended. Stir in pecans. Pour into pie shell. Bake for 55-60 minutes or until knife inserted halfway between center and edge comes out clean.

GIRL SCOUT MINT COOKIE PIE

Peggy Grubb
State President 1992

14 Girl Scout mint cookies (frozen and crushed)
3 egg whites
Salt
¾ cup sugar
½ teaspoon vanilla
½ cup chopped pecans
1 cup sweetened whipping cream (or Cool Whip)

Freeze cookies and then crush. Whip egg whites and salt together until stiff peaks form. Beat in vanilla. Fold in nuts and cookie crumbs. Spread in buttered 9-inch pie plate. Bake at 325 degrees for 35 minutes. Cook completely. Whip cream and spread on top of pie. Chill 3-4 hours before serving.

GRASSHOPPER PIE

Tom Wigley
State President 2005

1 Keebler chocolate ready-made piecrust
20 large marshmallows
½ cup milk
¼ cup Crème De Menthe
3 tablespoons white Crème De Cacao
1 cup whipping cream
2 drops green food coloring
Dark chocolate (shaved)

Melt marshmallows in warm milk in a double boiler; stir frequently. Remove from heat and allow to cool. Mix the Crème De Menthe, Crème De Cacao and food coloring and blend into marshmallow mix. Whip cream until stiff and fold into mixture. Pour into piecrust. Swirl top and add grated dark chocolate. Freeze or chill for several hours prior to serving.

HOLIDAY CHESS PIE

Oneida Turner
Metro South Ambassadors

1 cup chopped dates (do not use pre-chopped)
1 cup chopped pecans
1 cup angel flake coconut
3 eggs
1 cup sugar
1 cup melted butter (do not use margarine)
1 teaspoon allspice
1 teaspoon cinnamon

Combine pecans and coconut; set aside. Beat eggs; add sugar, spices and butter, mixing well after each. Add dates and pecan/coconut mixture. Pour into 10-inch piecrust. Bake in slow oven approximately 1 hour or until set.

KEY LIME PIE ♥

Linda Castleberry
Scherer CGP

1 (3-ounce) package sugar-free lime flavor gelatin
¼ cup boiling water
2 (8-ounce) containers Key lime pie-flavor light yogurt
1 (8-ounce) fat-free whipped topping (thawed)
1 (9-inch) prepared reduced-fat graham cracker piecrust

In large heat-resistant bowl, dissolve gelatin in boiling water. Stir in yogurt with wire whisk. With wooden spoon, fold in whipped topping. Transfer mixture to prepared crust. Refrigerate overnight or at least 2 hours.

Yield: 8 servings

KEY LIME PIE - NO EGGS

Faye Roberson
Thomson CGP

1 (14-ounce) can sweetened condensed milk
½ cup Key lime juice
1 tablespoon grated Key lime rind
1 (8-ounce) package cream cheese
1 (12-ounce) container Cool Whip
2 pie shells (pre-baked or graham cracker)
Whipped cream

Blend milk and cream cheese until smooth. Add lime juice and mix thoroughly. Fold in Cool Whip. Pour into pie shells. Garnish with grated lime rind. Refrigerate. Top with whipped cream before serving.

LIZZIE'S PECAN PIE

Sarah Salter
Metro East Ambassadors

2 regular size frozen piecrusts
1 cup sugar
2 tablespoons flour
¼ teaspoon salt
4 eggs
1 stick melted butter or margarine
1 cup Karo light syrup
1 teaspoon vanilla
2 cups pecans

Combine eggs, syrup and butter; then add vanilla. Add sugar and flour, and then add nuts. Split the mixture into two piecrusts. Bake for 1 hour at 350 degrees.

MILLION DOLLAR PIE #1

Mable Josey
Scherer CGP

1 (14-ounce) can sweetened condensed milk
1 cup chopped pecans
1/3 cup lemon juice
1 (16-ounce) container whipped topping
1 (16-ounce) can crushed pineapple (well drained)
2 graham cracker piecrusts

Mix milk, lemon juice, pineapple, pecans and whipped topping. Pour into 2 graham cracker piecrusts. Put in refrigerator for 1 ½ hours.

Yield: 2 pies

MILLION DOLLAR PIE #2

Christine Teston
Altamaha Ambassadors

1 baked pie crust or graham cracker crust
1 (14-ounce) can sweetened condensed milk
¼ cup fresh lemon juice
1 (8-ounce) can crushed pineapple (drained)
1 cup chopped pecans
1 (8-ounce) container Cool Whip

Add juice to milk and stir; fold in Cool Whip, pecans and pineapple. Pour into baked piecrust or graham cracker crust and chill.

Note: May use fruit cocktail instead of pineapple.

ORANGE PEACH PIE ♥

Kathy Vessell
Columbus CGP

3 tablespoons plus 1 ½ teaspoons cornstarch
¼ teaspoon salt
1 cup water
Artificial sweetener equivalent to ½ cup sugar
2 (3-ounce) packages sugar-free orange gelatin
5 cups diced, peeled peaches (or frozen unsweetened peaches, thawed and drained)
1 (8-inch) reduced fat graham cracker crust
1 cup nonfat whipped topping

In a saucepan, combine cornstarch, salt and water until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in sweetener and gelatin. Cool; fold in peaches. Pour into crust. Refrigerate 2 hours. Garnish with whipped topping.

PEACH COBBLER #1

Verna Bennett
Statesboro CGP

1 quart fresh or frozen peaches
¾ cup sugar
½ cup milk
1 stick margarine
¾ cup self-rising flour
1 teaspoon vanilla

Melt margarine. Heat peaches until hot. Set oven at 425 degrees. Mix sugar, flour and milk together. Add margarine and vanilla. Pour into casserole dish. Spoon hot peaches on top. Bake uncovered 20-25 minutes.

PEACH COBBLER #2

Tammy Canady
Vidalia CGP

1 stick margarine
1 cup sugar
1 cup evaporated milk
1 cup self-rising flour
1 ½ cups peaches

Melt margarine and pour into baking dish. Combine sugar, milk and flour. Stir until well blended. Pour on top of butter in dish. Do not mix. Add peaches (or fruit of your choice) on top of mixture. Do not mix. Bake at 325 degrees 30 minutes.

PEANUT BUTTER PIE #1

Marlene Jarrett
Athens Ambassadors

1 (16-ounce) Cool Whip
1 ½ cups sifted 10X powdered sugar
1 (8-ounce) package cream cheese
1 cup peanut butter
1 (9-inch) graham cracker crust

Cream peanut butter and cream cheese until light and fluffy. Add powdered sugar and Cool Whip alternately. Place in pie shell and freeze. Take out of freezer an hour or so before serving.

PEANUT BUTTER PIE #2

Anita Rainey
Athens Ambassadors

1/3 cup peanut butter
¾ cup powdered sugar
1/3 cup all-purpose flour
½ cup white sugar
2 cups milk
2 tablespoons butter
1 teaspoon vanilla
1/8 teaspoon salt
3 egg yolks (slightly beaten)
1 (9-inch) baked piecrust

Mix peanut butter and powdered sugar until crumbly by using a fork to blend them together until the consistency of crumbs. Divide crumbs in thirds. Set aside. Combine flour, sugar, salt and milk; add egg yolks. Cook until thick. Remove form heat and add butter and vanilla. Cool. Put peanut butter/powdered sugar crumbs in pie shell; add pudding and then more crumbs. Top with Cool Whip and the remaining crumbs.

PEANUT BUTTER PIE #3

Tom Wigley
State President 2005

1 Keebler chocolate ready-made piecrust
1 (one-half) gallon vanilla bean ice cream
1 (18-ounce) jar chucky peanut butter

Empty ice cream into a large bowl; let stand about 20 minutes. Spoon peanut butter into the ice cream and stir in well. Place mixture into the piecrust and freeze. Top each serving with swirls of Hershey's liquid chocolate.

PECAN PIE #1

Barbara Fuquea
Austell CGP

1 cup light Karo syrup
1 teaspoon vanilla
3 eggs (beaten)
½ cup sugar
½ stick butter
1 cup pecans
2 piecrusts (or 1 deep-dish crust)

Mix sugar and syrup; cook over low heat 6 or 7 minutes. Add beaten eggs; blend in butter, vanilla and pecans. Fill pie shells. Cook at 450 degrees 10 minutes; turn oven down to 325 degrees and continue cooking for 30-35 minutes.

Yield: 2 regular size pies or 1 deep-dish pie

PECAN PIE #2

Edna McElroy
Athens Ambassadors

1 cup white corn syrup
1 cup chopped pecans
½ cup brown sugar
2 eggs
½ teaspoon salt
3 tablespoons butter
1 teaspoon vanilla
2 tablespoons flour or cornstarch
1 unbaked pie shell

Beat eggs; add sugar, syrup, butter, flour, salt and vanilla. Add pecans last. Stir well and pour into pie shell. Bake at 325 degrees for 45 minutes or until mixture is firm.

PIE JUBILEE

Debby Maddox
Forest Park CGP

1 piecrust (baked and cooled)
Chopped pecans
1 (8-ounce) package cream cheese (softened)
1 ¼ cups confectioners' sugar
Pinch of salt
1 ½ cups Cool Whip
1 (21-ounce) can pie filling (blueberry or cherry)

Place pecans on bottom of cooled pie shell. Mix cream cheese and confectioners' sugar; blend well with mixer. Mix in salt. Blend Cool Whip and add to mixture. Spread mixture over nuts. Top with pie filling and chill in refrigerator.

Note: Pie is better if made a day ahead of serving time.

PINEAPPLE PIE

June Nurnberger
Statesboro CGP

1 (8-ounce) container Cool Whip
½ cup sugar
1 (8-ounce) package cream cheese
1 (16-ounce) can crushed pineapple
1 graham cracker pie shell

Let cream cheese soften at room temperature. Drain pineapple well. Mix Cool Whip, cream cheese and sugar until smooth. Fold in pineapple. Pour into pie shell and chill several hours before serving. May garnish with sliced pineapple and cherries.

SHREDDED APPLE PIE

John Brooks
Rome Ambassadors

2 cups grated Granny Smith apples
1 cup sugar
½ teaspoon cinnamon
1 tablespoon flour
1 stick margarine (melted)
1 egg (well beaten)
1 teaspoon vanilla
1 unbaked pie shell

Mix sugar, flour and cinnamon. Add margarine, egg, vanilla and grated apples. Mix well; pour into pie shells and bake at 350 degrees for 40-45 minutes.

Note: Apples may be used with or without peeling. However, sometimes peelings are tough, so peeled apples are preferred.

Yield: 1 pie

SNICKER PIE ♥

Linda Castleberry
Scherer CGP

½ (1.4-ounce) box sugar-free chocolate pudding mix
1 pint fat-free frozen vanilla yogurt (or sugar-free, low-fat)
1 cup fat-free Cool Whip
2 tablespoons crunchy low-fat peanut butter

Mix all ingredients and pour into pie pan and freeze. Best if taken out about 10-15 minutes prior to serving and thawed a little.

STRAWBERRY AND CREAM PIE

Tasha Haredgree
Customer Care Center CGP

Crust:
1 stick butter
1 ½ cups confectioners' sugar
2 eggs (beaten)
1 (8-inch) graham cracker curst

Topping:
1 cup whipped cream
½ cup sugar (divided)
1 ½ cups sliced and sweetened strawberries (drained)
Whole strawberries
Mint leaves

With an electric mixer, cream together butter and confectioners' sugar; add eggs. Beat ingredients until fluffy. Spread over crust. Chill.

Meanwhile mix whipped cream with ¼ cup sugar. Toss strawberries with ¼ cup sugar. Spread half the whipped cream over pie; then add the strawberries. Top with remaining whipped cream. Chill for at least 8 hours. Garnish with whole berries and mint leaves.

STRAWBERRY PIE

Kelly Edenfield
Statesboro CGP

1 (8-ounce) container Cool Whip
1 (10-ounce) can frozen strawberry daiquiri mix
1 (14-ounce) can condensed milk
Strawberries
1 prepared pie shell or graham cracker crust

Blend together Cool Whip, daiquiri mix and condensed milk. Pour into prepared crust. Garnish with strawberries. Enjoy!

SUGAR-FREE STRAWBERRY PIE ♥

Kathy Vessell
Columbus CGP

1 ½ cups water
4 tablespoons cornstarch
1 (3-ounce) package sugar-free strawberry Jell-O
1 pint fresh strawberries
4 packets Equal
1 reduced-fat graham cracker crust
Fat-free Cool Whip

Cook water and cornstarch until thick. Remove from heat; add Jell-O and cool. Mix in Equal and strawberries. Pour into crust. Refrigerate until congealed. Top with Cool Whip.

SWEET POTATO COBBLER

Merilyn Kagelmacher
Metro Central Ambassadors

Sweet potatoes
2 cups sugar
4 tablespoons flour
Cinnamon or nutmeg to taste
1 stick butter
1 unbaked piecrust

Peel and slice sweet potatoes and bring to a good boil in water. Drain and save juice. Put sweet potatoes in cobbler pan and sprinkle with sugar and flour. Sprinkle lightly with cinnamon or nutmeg. Pour some juice over potatoes. Dot with butter. Add crust and dot top of crust with more butter. Bake until golden brown.

SWEET POTATO PIE #1

John Brooks
Rome Ambassadors

5-6 medium sized sweet potatoes
1 stick margarine
2 cups sugar
1 teaspoon nutmeg
1/8 teaspoon salt
2 eggs
2 unbaked pie shells

Wash, peel and cut up potatoes in large cubes. Boil until done (tender). Beat with mixer until well mashed. Remove beaters two or three times and wash to remove the strings that accumulate on the beaters. While potatoes are still hot, add margarine and all remaining ingredients. Using fork, punch holes in bottom and sides of two piecrusts. Place them in 350 degrees oven about 2-3 minutes, until crust begins to rise. Place filling in crusts and return to oven. Bake 30-40 minutes or until filling is firm.

Yield: 2 pies

SWEET POTATO PIE #2

Debby Maddox
Forest Park CGP

1 (29-ounce) can sweet potatoes or 3 cups sweet potatoes
6 eggs
2 ½ cups sugar
2 tablespoons vanilla
2/3 cup milk or 1 (5-ounce) can evaporated milk
2 sticks butter (melted)
2 unbaked piecrusts

Mash potatoes; add eggs, vanilla, sugar and milk. Beat well with mixer. Melt butter, and add last. Mixture will be soupy. Pour into unbaked pie crusts and cook at 350 degrees for 1 hour or until done.

Yield: 2 pies

TANGY HAWAIIAN PIE

Ruby Harrison
Macon CGP

Crust:
1 cup sifted all-purpose flour
½ teaspoon salt
1/3 cup shortening
3-4 tablespoons cold water

Sift flour and salt together in mixing bowl; cut in shortening until particles are fine. Sprinkle water over mixture, stirring with fork, until dough is moist enough to hold together. Form into a ball. Roll out on floured surface to a circle 1 ½ inches larger than an inverted 9-inch pie pan. Fit into pan; flute edges; prick with fork. Bake in preheated 450 degrees oven 10-12 minutes.

Filling:

1	cup sugar
½	cup sifted all-purpose flour
¼	teaspoon salt
2-3	teaspoons grated lemon rind
1 ¼	cups water
¼	cup lemon juice (or more)
1	(8-ounce) can crushed pineapple
3	egg yolks (slightly beaten)
1	tablespoon butter

Blend ingredients well and bring to a boil, stirring constantly. Cook over medium heat until thick. Blend a little of the hot mixture in egg yolks. Add to hot mixture in saucepan and cook for 2 minutes longer, stirring constantly. Stir in butter; cover and cool. Pour into pie shell. Spread with meringue. Bake at 350 degrees 12-15 minutes.

Meringue:

3	egg whites
¼	teaspoon cream of tartar
6	tablespoons sugar

Beat egg whites and cream of tartar until slight mounds form when beater is raised. Gradually add sugar, beating well after each addition. Continue beating until meringue stands in stiff, glossy peaks.

VESTA'S PECAN PIE
(Vesta Doster's Original Recipe)

Vesta Doster
General Office CGP/Rome Ambassadors

1 ½	cups light brown sugar
1	cup granulated sugar
1	cup butter
4	eggs (beaten)
½	cup milk (or evaporated milk)
4	tablespoons plain flour
2	teaspoons vanilla extract
2	cups broken pecan halves
2	regular-size unbaked pie shells

Melt butter in saucepan; add sugar, flour, milk, vanilla and eggs. Use a whisk to mix ingredients. Pour into pie shells and sprinkle pecans over tops of pies. Bake at 350 degrees approximately 45 minutes until lightly browned.

Note: I created this recipe in 1979, and it is a family favorite.

Yield: 2 pies

WEIGHT WATCHERS KEY LIME PIE ♥

Wanna Philpot
General Office CGP

1	(3-ounce) box lime Jell-O
2	(6-ounce) containers Key lime pie low-fat yogurt
1	(8-ounce) container frozen low fat whipped topping
1	graham cracker piecrust

In bowl, combine dry Jell-O and yogurt. Fold in whipped topping. Spread into piecrust and refrigerate for at least 30 minutes prior to serving.

WEIGHT WATCHERS PIE ♥
(strawberry, lemon or Key lime)

Cindy Taylor
Heart of Georgia Ambassadors

¼ cup boiling water
1 (3-ounce) package Jell-O sugar-free (lemon, lime or strawberry)
2 (6-ounce) containers non-fat yogurt (lemon, Key lime or strawberry)
1 (8-ounce) container Lite Cool Whip
1 deep-dish graham cracker crust

Stir Jell-O into boiling water; add yogurt. Add Cool Whip to mixture. Pour into graham cracker crust and refrigerate.

WEIGHT WATCHERS STRAWBERRY CREAM PIE ♥

Wanna Philpot
General Office CGP

1 (8-ounce) package light cream cheese
1 cup fat-free strawberry yogurt
1 tablespoon honey
1 teaspoons vanilla extract
¼ ounce unsweetened gelatin
¾ cup water (divided)
1 ½ cups strawberries (hulled and thinly sliced) or unsweetened frozen strawberries
1 (6-ounce) reduced fat graham cracker piecrust

In a large bowl, beat cream cheese until smooth. Stir in yogurt, honey and vanilla. In a small saucepan, sprinkle gelatin over ¼ cup water; let stand for 1 minute. Stir over low heat to dissolve gelatin. Stir gelatin mixture and remaining ½ cup water into cheese mixture. Fold in ½ cup of sliced strawberries. Fill crust with cheese mixture. Cover with foil and refrigerate overnight. To serve, top pie with remaining strawberries and cut into 8 slices.

Main Dishes

Magnolia Soulangiana

BREAKFAST

Blueberry Cheese Toast
Breakfast Casserole #1
Breakfast Casserole #2
Breakfast in a Biscuit
Breakfast Pie
Bruncheon Eggs
Cheese Grits Soufflé
Cheesy Ham Omelet
Crunchy Sausage Casserole
Sausage Breakfast Casserole
Sausage-Egg Soufflé
Scrambled Egg Casserole
Surprise Pie

CASSEROLES

Brown Rice Casserole
Burrito Casserole #1
Burrito Casserole #2
Cabbage Casserole
Chicken Enchiladas
Chili Pepper Cheese Casserole
Consommé Rice
Country Grits and Sausage
Creole Jambalaya
Devil Crab Casserole
Dream Casserole
Dwain's Spicy Spaghetti
Easy Rice Casserole
Grits and Corned Beef
Hamburger Casserole #1
Hamburger Casserole #2
Hash Brown Casserole
Lazy Mom's Beef or Chicken Lasagna
Mexican Cheese Grits
Moinmoin
Mushroom Casserole
Night Before Casserole
One Meal Dish
Pineapple Casserole #1
Pineapple Casserole #2
Pineapple Casserole #3
Pineapple Casserole #4
Pizza Pie
Pork Chop Casserole
Potato Casserole
Shrimp Fried Rice Casserole
Sloppy Joe Casserole
Stir-Fry Chicken and Shrimp
Texas Hash
Veggie Pizza
Wonderful Ratatouille

MACARONI AND CHEESE

Crock-Pot Macaroni & Cheese #1
Crock-Pot Macaroni & Cheese #2
Crock-Pot Macaroni and Cheese #3
Easy Baked Ziti
Kelly's Macaroni and Cheese
Macaroni and Cheese #1
Macaroni and Cheese #2
Macaroni and Cheese Casserole
Macaroni Casserole #1
Macaroni Casserole #2
Macaroni Casserole Deluxe
Marvelous Macaroni and Cheese
Mom's Old Fashioned Mac and Cheese
Spinach Feta Cheese Tortellini
The Best Macaroni and Cheese
Tricia's Crock-Pot Mac and Cheese

QUICHE

Asparagus Quiche
Crab Quiche
Easiest Best Quiche

BLUEBERRY CHEESE TOAST

Mamie Mobley
State President 2001

2 slices bread
1 ½ tablespoons butter
2 tablespoons shredded sharp Cheddar cheese
1 tablespoon shredded mozzarella cheese
10 blueberries
Miracle Whip

Thinly spread Miracle Whip on one side of each bread slice. Sprinkle cheese over the Miracle Whip on one of the bread slices. Drop blueberries over the cheese. Cover with the other slice of bread (Miracle Whip side facing down), forming a sandwich. Set aside. Place butter in skillet on medium heat. After butter melts, place sandwich in hot melted butter; do not press sandwich. Wait approximately 10 seconds, then flip sandwich to butter other side. Do not press. Leave for a few seconds, making sure both sides are toasted to your liking. Remove sandwich from skillet, place on plate. Eat as is or pour your favorite syrup or topping over the sandwich, cut in half and enjoy.

BREAKFAST CASSEROLE #1

Carolyn Amerson
Augusta Ambassadors

1 pound sausage (browned and drained)
6 slices of bread (toasted)
6 eggs
½ teaspoon salt
¾ cup grated cheese
1 ½ cups milk
¾ teaspoon dry mustard

Spray 9x13-inch pan with Pam. Put toasted bread in bottom of pan. Mix remaining ingredients together and pour over bread. Refrigerate overnight, covered with foil. Bake uncovered 1 hour at 350 degrees.

BREAKFAST CASSEROLE #2

Sherri King
General Office CGP

6	slices bread
1	pound sausage
1 ½	cups grated cheese
6	eggs
2	cups half-and-half milk

Cut crust off bread and lay on bottom of 9x13-inch casserole dish. Brown sausage, crumble and drain. Sprinkle sausage over bread slices. Add cheese. Beat eggs and add half-and-half. Salt to taste. Pour egg and milk mixture over sausage. Cover and refrigerate until morning. Bake uncovered at 350 degrees for 45 minutes.

BREAKFAST IN A BISCUIT

Marie Binion
Scherer CGP

2	cups biscuit baking mix
2/3	cup milk
1	cup sausage
3	scrambled eggs
1	cup shredded cheese

Heat oven to 450 degrees. Brown, drain and crumble sausage. Scramble eggs. Combine baking mix and milk together; add sausage, scrambled eggs and cheese. Roll or pat out to ½-inch thickness on floured surface. Cut with biscuit cutter and place on greased baking pan. Bake until done or golden brown. Brush lightly with melted margarine. For variations: add red or green bell peppers, onions or substitute ham for the sausage. This is a forgiving recipe. Add as much or as little of an ingredient as you like (except for the baking mix and milk). Try other ingredients that you might like.

BREAKFAST PIE

Nettie Ward
Metro South Ambassadors

1	(9-inch) unbaked pie shell
1	cup mozzarella cheese
½	pound sausage (fried and drained)
4	eggs
¾	cup milk
	Salt and pepper to taste

Cover bottom of pie shell with cheese. Crumble sausage over cheese and put more cheese over sausage. Pour milk and egg mixture over cheese and sausage. Bake at 375 degrees for 25-30 minutes.

BRUNCHEON EGGS

Jewel Lewis
Statesboro CGP

6	eggs
2	cups milk
1	teaspoon salt
1	teaspoon dry mustard
1	pound sausage (hot or mild)
3-4	slices French bread (cubed and sautéed in melted butter)
1 ½	cups grated sharp cheese

Beat eggs, milk, salt and mustard. Sauté and drain sausage. Layer bread, cheese and sausage in a greased 9x13-inch dish. Pour milk and egg mixture over all. Refrigerate overnight. Bake at 350 degrees 45-50 minutes.

Yield: 6-8 servings

CHEESE GRITS SOUFFLE

Vesta Doster
General Office CGP/Rome Ambassadors

4 cups water
1 cup grits
3 eggs (separated)
¼ cup butter
3 teaspoons flour
1 teaspoon dry mustard
2 cups grated cheese
Salt and pepper to taste

Cook grits in water until thick. Cool. Mix egg yolks, butter, flour and dry mustard; add to grits. Beat egg whites until stiff. Fold into grits mixture. Add grated cheese. Bake at 325 degrees for 40 minutes.

CHEESY HAM OMELET

Tasha Hardegree
Customer Care Center CGP

2 eggs
2 tablespoons fat-free milk
3 slices of thin sliced smoked ham (chopped)
1 teaspoon thin green onion slices
Dash of pepper
¼ cup 2% milk reduced-fat Cheddar cheese (shredded)

Beat eggs and milk in small bowl with fork until well blended. Add ham, onion and pepper; mix well. Spray an 8-inch nonstick skillet with cooking spray. Pour egg mixture into skillet; cover. Cook on medium heat 6 minutes or until egg mixture is set but top is still moist. Sprinkle cheese evenly onto half of omelet. Using spatula, fold egg mixture over filling; cover. Remove from heat; let stand 1 minute. Cut in half to serve.

CRUNCHY SAUSAGE CASSEROLE

Joan Johnson
Columbus Ambassadors

1 (6-ounce) package long grain and wild rice mix
1 pound bulk pork sausage
1 pound ground beef
1 large onion (chopped)
1 (8-ounce) can sliced mushrooms (drained)
1 (8-ounce) can water chestnuts (drained and sliced)
3 tablespoons soy sauce
1 (2 ¾-ounce) package sliced almonds
Lemon slice (optional)
Parsley sprig (optional

Cook rice mix according to package directions. Set aside. Cook sausage, ground beef and onion over medium heat in large skillet until meat is brown, stirring to crumble. Drain off drippings. Add rice, mushroom, water chestnuts and soy sauce; stir well. Stir into ungreased 2-quart casserole. Cover and refrigerate overnight. Remove from refrigerator and allow to sit at room temperature 30 minutes. Sprinkle almonds over top. Bake, uncovered at 325 degrees for 50 minutes or until thoroughly heated.

Yield: 8-10 servings

SAUSAGE BREAKFAST CASSEROLE

Dwain Petty
Plant Hammond CGO

6 slices buttered bread
1 ½ cups shredded longhorn cheese
2 cups half and half
1 pound pork sausage
6 eggs (beaten)
1 teaspoon salt

Remove crust from bread; spread bread with margarine. Place in a greased 9x13x2-inch dish and set aside. Cook sausage, drain and crumble. Spoon over bread; sprinkle with cheese. Combine eggs, half and half and salt. Mix well and pour over cheese. Cover and chill overnight. Remove from refrigerator 15 minutes before baking. Bake 45 minutes at 350 degrees.

SAUSAGE-EGG SOUFFLE

Susan Cantrell
Carrollton CGP

1 pound mild sausage
6 slices toast
½ teaspoon dry mustard
6 eggs
Salt and pepper to taste
2 cups milk
1 cup grated cheese

Brown and drain sausage. Cut each slice of toast into 4 pieces. Beat together eggs, milk and seasonings. In oiled casserole dish, layer ½ of each: toast, sausage, cheese and egg mixture. Repeat once more. Cover and bake at 325 degrees. (This can be put together the night before and cooked the next morning. Great for Christmas morning.)

SCRAMBLED EGG CASSEROLE

Nettie Ward
Metro South Ambassadors

½	cup butter or margarine (divided)
2	tablespoons all-purpose flour
½	teaspoon salt
1/8	teaspoon pepper
2	cups milk
1	cup shredded processed American cheese
1	cup cubed fully cooked ham
¼	cup sliced green onions
12	eggs (beaten)
1	(4-ounce) can sliced mushrooms (drained)
1 ½	cups soft breadcrumbs
	Additional sliced green onions (optional)

In a medium saucepan, melt 2 tablespoons butter. Add flour, salt and pepper; cook and stir until bubbly. Gradually stir in milk; cook until thickened and bubbly, stirring constantly. Remove from heat. Add cheese; mix well and set aside. In a large skillet, sauté ham and onions in 3 tablespoons butter until onions are tender. Add eggs; cook and stir until they begin to set. Add mushrooms and cheese sauce; mix well. Pour into a greased 7x11x2-inch baking dish. Melt remaining butter; toss with bread crumbs. Sprinkle over top of casserole. Cover and refrigerate 2–3 hours or overnight. Remove from refrigerator 30 minutes before baking. Bake uncovered, at 350 degrees for 25-30 minutes or until top is golden brown. Sprinkle with onions if desired.

Yield: 6 to 8 servings

SURPRISE PIE

Audrey Wimberly
State President 1994

1	(9-inch) unbaked pie shell
6	ounces bulk sausage (cooked, drained and crumbled)
1	(4-ounce) package mozzarella cheese
4	eggs (beaten)
¾	cup milk
½	teaspoon salt
¼	teaspoon pepper

Preheat oven to 375 degrees. Line unbaked pie shell with half of the cheese, cut into strips. Top cheese with cooked, crumbled sausage. Cover with remaining cheese. Combine eggs, milk, salt and pepper; beat well. Pour over ingredients already in pie shell. Bake for 25-30 minutes until knife inserted in center comes out clean. Serve piping hot.

Yield: 6 servings

BROWN RICE CASSEROLE

Cindy Saunders Taylor
Heart of Georgia Ambassadors

1 (10 ½ -ounce) can consommé
1 (10 ¾-ounce) can french onion soup
1 (4 ½-ounce) can mushrooms, stems and pieces
1 (2-ounce) jar diced pimento
1 cup Uncle Ben's converted rice
½ stick margarine

Heat consommé, onion soup and butter in a saucepan. Mix all ingredients and bake at 350 degrees for 45 minutes.

BURRITO CASSEROLE #1

Debbie Burris
General Office CGP

10-12 tortillas
2 pounds ground beef
1 (1 ¼-ounce) package taco seasoning mix
2 (10-ounce) cans Rotel tomatoes (divided)
1 (10 ¾-ounce) can cream of celery soup
1 pint sour cream
1 (8-ounce) package shredded cheese

Brown ground beef and drain. Mix in taco seasoning and 1 can tomatoes. Roll into tortillas. Mix other can of tomatoes, soup and sour cream. Pour over filled and rolled tortillas. Sprinkle with cheese. Bake at 350 degrees for 20 minutes.

BURRITO CASSEROLE #2

Kristi Dow
General Office CGP

1 pound ground beef
1 (1 ¼ -ounce) package burrito/taco seasoning
1 (10 ¾-ounce) can cream of mushroom soup
1 (15-ounce) can black beans (drained)
½ cup milk
12-inch tortillas
Shredded cheese (sharp Cheddar or Mexican mix)
Sour cream (optional)

Brown ground beef and add burrito seasoning according to directions. Mix in black beans and simmer. Mix milk and mushroom soup in bowl. Spread soup mixture on outside of tortilla. Put meat inside of tortilla, roll into a burrito and place in a 9x13-inch casserole dish. Repeat until dish is full (about 5-8 burritos). Cover with remaining soup mixture and top with desired amount of shredded cheese. Bake at 350 degrees 20-30 minutes until cheese is melted. Serve with sour cream.

CABBAGE CASSEROLE

Carrie Osburn
Metro West Ambassadors

1 small or medium head of cabbage
1 small or medium onion
1 stick butter or margarine (melted)
Salt and pepper to taste
½-1 cup mayonnaise
1 (10 ¾-ounce) can cream of chicken soup

Topping:

1 stick butter or margarine (melted)
1 stack buttered crackers (crushed)
1 cup grated Cheddar cheese

Chop and steam cabbage until tender. Layer in casserole dish. Layer onion on top of cabbage, salt and pepper, pour melted butter on next. Mix together mayonnaise and soup. Spread on top of cabbage and onion. Mix topping ingredients together and put on top. Bake at 375 degrees until bubbly and hot.

CHICKEN ENCHILADAS

Pam Pitts
General Office CGP

2 pieces of chicken breasts
2 (10 ¾-ounce) cans cream of chicken soup
1 pint sour cream
2-3 cups shredded Mexican cheese (save some for top of dish)
1 (4-ounce) can mild green chilies (chopped)
Jalapenos (optional)
1 small onion
12 corn tortillas

Boil and shred chicken. Mix chicken, soup, sour cream, cheese, green chilies and onion in large bowl. Heat each tortilla in a bit of oil and soften both sides. In a 9x13-inch-pan, spread some of the mixture to coat the surface. Layer softened corn tortillas. Add remaining mixture. Top with reserved cheese. Bake uncovered 25 minutes at 350 degrees. Serve with sour cream and salsa.

CHILI PEPPER CHEESE CASSEROLE

Judy Crawford
Sinclair-Oconee

3 eggs
1 (12-ounce) can evaporated milk
1 (4-ounce) can green chili peppers
2 tablespoons flour
½ pound Cheddar cheese
½ pound Monterey Jack cheese

Grate cheese. Spray 8½x11-inch baking dish with Pam. Mix cheeses together. Layer half of cheese in baking dish. Sprinkle half of peppers on top. Repeat this procedure. Mix eggs, flour and evaporated milk together in mixing bowl until well mixed. Pour over cheese mixture. Bake at 375 degrees until lightly browned on top.

CONSOMMÉ RICE

Pay Aycock
Golden Isles Ambassadors

½ cup margarine or butter
1 (10 ½-ounce) can Campbell's beef consommé
1 consommé can of water
1 (1.4-ounce) package Lipton's dry onion soup mix
1 (4-ounce) jar sliced mushrooms (drained)
1 cup regular rice

Melt margarine or butter in 2-quart baking dish in oven. Stir in remaining ingredients. Cover and bake at 350 degrees for 1 hour.

Yield: 8 servings

COUNTRY GRITS AND SAUSAGE

Jean Johnson
Columbus Ambassadors

2 cups water
½ cup uncooked quick-cooking grits
4 cups shredded sharp Cheddar cheese
4 eggs (beaten)
1 cup milk
½ teaspoon dried whole thyme
1/8 teaspoon garlic powder
2 pounds mild bulk pork sausage (cooked, crumbled and drained)

Bring water to a boil; stir in grits. Return to a boil; reduce heat and cook 4 minutes, stirring occasionally. Combine grits and cheese; stir until cheese melts. Combine eggs, milk, thyme and garlic powder; mix well. Add a small amount of hot grits mixture to egg mixture, stirring well. Stir egg mixture into remaining hot grits mixture. Add sausage, stirring well. Pour into a lightly greased 12x8x2-inch baking dish. Bake at 350 degrees for 30 minutes or until set.

Yield: 8 servings

Note: Casserole may be covered and refrigerated overnight, if desired. When ready to bake, remove from refrigerator, and let stand at room temperature for 15 minutes. Bake at 350 degrees for 50-55 minutes or until set.

CREOLE JAMBALAYA

Jewel Lewis
Statesboro CGP

1	pound smoked sausage (sliced)
1	cup chopped green pepper
1	cup chopped onion
1	clove garlic (crushed)
1	tablespoon all-purpose flour
1	(28-ounce) can tomatoes (undrained)
2 ½	cups water
2	tablespoons chopped fresh parsley
2	cups uncooked regular rice
2	tablespoons Worcestershire sauce
2	teaspoons salt
½	teaspoon dried whole thyme
¼	teaspoon red pepper
1 ½	pounds shrimp (peeled and deveined)

Cook sausage until browned in a large Dutch oven. Drain off all but 2 tablespoons drippings. Add green pepper, onion and garlic. Cook until tender. Add flour and stir until well blended. Stir in tomatoes, water and parsley; bring to a boil. Add remaining ingredients, except shrimp; return to a boil. Reduce heat and simmer covered for 20 minutes. Add shrimp; cover and cook for 10 minutes.

Yield: 12 servings

DEVIL CRAB CASSEROLE

Myrtle Newberry
Golden Isles Ambassadors

1 pound crab
1 medium onion (chopped)
½ cup chopped celery
¼ cup chopped green bell pepper
½ stack Ritz crackers (crumbled) or 1/2 cup bread crumbs
1 egg (lightly beaten)
½ cup mayonnaise
½ stick butter (melted)
Lemon juice from 1 lemon
2 tablespoons dill weed

Mix together all ingredients except cracker crumbs. Pour into a greased casserole dish and top with the crushed crackers. Bake at 375 degrees for 30 minutes or more.

DREAM CASSEROLE

Jenneth Terry
Plant Hammond CGP

2 cups elbow macaroni (uncooked)
2 cups cooked diced chicken
2 cups milk
½ pound grated American cheese
¼ cup chopped onion
2-3 tablespoons green pepper (chopped)
2 (10 ¾-ounce) cans undiluted mushroom soup
1 (8-ounce) can french fried onions (optional)

Stir together all ingredients except French fried onions. Put in a greased casserole dish. Cover with wrap and place in refrigerator overnight. Preheat oven to 350 degrees and cook 40-45 minutes. Top with onions and brown.

DWAIN'S SPICY SPAGHETTI

Dwain Petty
Plant Hammond CGP

1 (16-ounce) jar Ragu chunky garden style spaghetti sauce
¼ pound Polish sausage (sliced thin)
¼ teaspoon Italian seasoning
1 pound ground round
¼ teaspoon garlic powder
½ teaspoon dried bell peppers
1 (7-ounce) package thin noodles
1 (8-ounce) jar baked in butter sliced mushrooms
Chopped onion (optional)

Brown meat; add Ragu sauce, sausage, mushrooms and rest of ingredients, except noodles. Cover and simmer over low flame, the longer the better. Cook noodles according to package directions.

EASY RICE CASSEROLE

Peggy Grubb
State President 1992

1 stick butter
1 (10 ¾-ounce) can French onion soup
1 soup can of water
1 cup long-grain rice
1 (4 ½ -ounce) can mushrooms
1 (8-ounce) can water chestnuts (optional)

Melt butter in saucepan; add soup, water and rice. Pour into casserole dish. Add mushrooms and water chestnuts. Bake at 350 degrees for 1 hour.

GRITS AND CORNED BEEF

Sue Perry
Tifton CGP/South Georgia Ambassadors

1	large chopped onion
2	tablespoons Worcestershire sauce
1	tablespoon salt
	Black pepper to taste
2-3	dashes Tabasco sauce
1	(12-ounce) can corned beef
1	(2-pound) bag grits (not instant)
1	stick butter

Cook grits for 15 minutes. Transfer to Crock-Pot and add other ingredients. Cook for several hours on low heat, stirring occasionally. Very good with fried fish.

Yield: 15-20 servings

HAMBURGER CASSEROLE #1

Jewel Lewis
Statesboro CGP

2	pounds ground beef
1	large onion
	Salt and pepper to taste
1	(10 ¾-ounce) can mushroom soup
1	(10 ¾-ounce) can chicken soup
1	cup sour cream
1 ½	soup cans water
1	(16-ounce) package egg noodles
1	cup grated cheese

Brown ground beef and onions; drain. Add soups and water. Cook on low heat 20-25 minutes. Cook noodles according to directions and drain. Add sour cream to beef mixture. Mix all together and put in a large casserole dish. Put cheese on top and bake at 325 degrees until cheese melts and browns.

HAMBURGER CASSEROLE #2

Pam Pitts
General Office CGP

1 pound ground beef
Lemon pepper to taste
1 (4-ounce) package instant mashed potatoes
Cheddar cheese
Chopped onions to taste
1 (10 ¾-ounce) can cream of tomato soup
1 (15-ounce) can French style beans (drained)

Prepare mashed potatoes. Brown ground beef, onion, lemon pepper, salt and pepper. Drain meat. Mix tomato soup and green beans. Combine mixtures and place in casserole dish. Top with mashed potatoes and sprinkle cheese on top. Bake at 375 degrees until cheese is melted.

HASH BROWN CASSEROLE

Virginia Glenn
Carrollton CGP

2 pounds sausage or ground meat of your choice
1 (10 ¾-ounce) can cream of chicken soup
1 (8-ounce) carton sour cream
1 (8-ounce) carton French onion dip
1 (8-ounce) package shredded cheese
¼ cup each, green and red bell pepper and onions
1 (30-ounce) bag shredded potatoes
Salt and pepper to taste

Brown meat, drain and set aside. Mix soup, sour cream, dip, cheese, peppers, salt, pepper and onions. Add shredded potatoes and mix well. In greased casserole dish, layer half of potato mixture and half of meat. Repeat layer and bake at 350 degrees for 1 hour.

LAZY MOM'S BEEF OR CHICKEN LASAGNA

Jo Ellon Marden
Metro South CGP

2 pounds ground beef or diced cooked chicken
2 (24-ounce) bags frozen cheese ravioli
2 (8-ounce) packages sliced mozzarella cheese
2 (26-ounce) jars spaghetti sauce (if using beef)
2 (16-ounce) Alfredo sauce (if using chicken)
Parmesan cheese (optional)

Brown ground beef or dice the chicken. Separate all ingredients for 2 equal layers, depending on size of baking dish. Spread the beef or chicken along the bottom of baking dish; cover with 1 bag of thawed ravioli. (Brown the ravioli slightly in non-stick pan to thaw.) Pour 1 jar of sauce over ravioli; cover with a package of cheese. Repeat for second layer, ending with sliced cheese. Sprinkle some parmesan cheese on top during the last 5-10 minutes of baking. Place baking dish on a cookie sheet to avoid bubbling over into oven. Bake for 30-45 minutes at 350 degrees. Bake until bubbly and cheese has browned. Let cool and set before cutting into squares with a sharp knife. Enjoy!

MEXICAN CHEESE GRITS

Jennifer Long
Vidalia CGP

3 cups grits
2 pounds Velveeta cheese
1 ½ pounds ground sausage
1 (10-ounce) can Rotel (drained)
Salt to taste

Cook grits until ready; salt to taste while cooking. Empty cooked grits into a Crock-Pot set on high. Brown sausage in skillet; combine Velveeta cheese, browned sausage, and Rotel with cooked grits in the Crock-Pot. Once the cheese has melted, turn the slow cooker on low heat to simmer. If simmering longer than 1 hour, add hot water to keep mixture from drying.
Yield: 8 servings

MOINMOIN

(Nigerian main dish)

Yewande Omotoso
Plant Bowen CGP

4 cups of black-eyed peas
1 medium red pepper (cut into small pieces)
2 small rodo peppers, cut into small pieces (optional)
2 medium onions (chopped)
Pink salmon and/or corned beef/boiled chicken or beef liver
2-3 hard-boiled eggs (chopped)
3-5 tablespoons peanut or vegetable oil
Salt, seasoned salt, Maggie cubes, ground nutmeg

Soak black-eyed peas in lukewarm water for about 5 minutes. Peel the skin off either by rubbing them with hands or using the chop button on your blender to peel a little at a time, by putting about a cup or less in the blending bowl and covering it with at least twice the amount of water and pressing the chop button for about 5 seconds, enough to remove the skin without grinding the peas. Pour the peeled peas in a large bowl, add water enough to make the peeled skin float and decant it off, using a large sieve. After removing the skin, add washed and cut red peppers, rodo and onions and blend together into smooth paste, blending a small quantity at a time with enough water to blend thoroughly. Put the blended peas mixture into a large bowl and mix thoroughly. Add some warm water (in which you have dissolved some Maggie cubes) or meat/chicken stock if available to make a slightly thick paste. Add the salmon, corned beef and small pieces of boiled eggs to the mixture. Warm the oil, garnish with onions and add to mixture. Add other desired seasonings. Mixture is now ready. Ensure it is not too watery and is not too thick. Prepare aluminum foil wraps in which you will put the desired mixture. Heat some water in the pot in which you will cook the moinmoin. Cover the bottom of the pot with a plain foil and arrange the wraps of moinmoin haphazardly on the pot to allow steam to reach others. Cover the top with another foil to keep in the heat. Cover the pot and steam heat the wrapped moinmoin for 30-40 minutes. Remove from heat and allow to cool. Can be eaten alone or served with vegetables, chicken, beef and rice.

MUSHROOM CASSEROLE

Martha Perkins
Metro East Ambassadors

3 pounds sliced Porcine mushrooms
1 pound sliced leeks
Salt and freshly ground black pepper to taste
1 tablespoon chopped flat-leaf parsley
8 ounces butter
8 ounces heavy cream
8 ounces bread crumbs

Preheat oven to 375 degrees. In a casserole dish, place one layer of mushrooms and leeks. Sprinkle with salt, pepper and parsley. Cover with 2 ounces of butter and cream. Repeat process three more times and cover with bread crumbs. Bake about 20 minutes until mushrooms are tender and crust is golden brown

NIGHT BEFORE CASSEROLE

Angie Barnette
Plant Bowen CGP

1 cup uncooked macaroni
¾ cup chicken, turkey or ham
1 (10 ¾-ounce) can cream of mushroom soup
1 cups milk
1 cup shredded Cheddar cheese

Combine ingredients and pour into greased casserole dish. Cover and refrigerate overnight. Uncover and bake at 350 degrees for 1 hour.

ONE MEAL DISH

Jewel Lewis
Statesboro CGP

4 (1/4-pound) hamburger patties
Salt and pepper
4 large onion slices
1 (1.4-ounce) package Lipton onion soup mix
1 (10 ¾-ounce) can cream of mushroom soup
4 potatoes (sliced)

Tear 4 strips of aluminum foil large enough to seal individual servings. Layer in each piece of foil, a hamburger patty, 1 slice of onion and potatoes. Sprinkle with onion soup mix and a large spoon of soup; add salt and pepper. Seal foil and bake at 350 degrees for 45-60 minutes or until potatoes are done.

PINEAPPLE CASSEROLE #1

Mary Coombs
Sinclair-Oconee Ambassadors

2 eggs (beaten)
2 (20-ounce) cans crushed pineapple (undrained)
1 cup sugar
¼ cup cornstarch
1 teaspoon cinnamon
1 teaspoon butter or margarine

In a bowl, combine eggs and pineapple. In another bowl, combine sugar, cornstarch and cinnamon. Stir in pineapple mixture. Transfer to a greased 2-quart baking dish. Pat with butter. Bake uncovered at 350 degrees for 1 ¼ hours or until golden brown. It's a great complement to ham.

Yield: 10-12 servings

PINEAPPLE CASSEROLE #2

Sherri King
General Office CGP

1 (20-ounce) can pineapple chunks in heavy syrup
1 (20-ounce) can crushed pineapple in heavy syrup
1 cup sugar
6 tablespoons plain flour
2 cups shredded cheese (medium Cheddar)
1 ½ sticks melted butter
1 ½ cups Ritz cracker crumbs

Drain pineapple and reserve juice. Combine sugar, flour and 6 tablespoons pineapple juice. Add cheese and pineapple. Mix well. Spoon into greased casserole dish. Mix butter and crumbs and sprinkle on top. Bake at 350 degrees for 20-30 minutes.

I do not recommend using a microwave for this recipe.

PINEAPPLE CASSEROLE #3

Ann Moore
Sinclair-Oconee Ambassadors

5 tablespoons cornstarch
1 cup sugar
2 (20-ounce) cans chunk pineapple and juice
1 ½ cups sharp shredded cheese
1 stick margarine
1 roll Ritz crackers

Combine pineapple, cornstarch and sugar and put in 9x13-inch Pyrex dish. Mix crackers, cheese and margarine and put on top of pineapple mixture. Bake at 350 degrees for 45 minutes.

PINEAPPLE CASSEROLE #4

Mary Short
Athens Ambassadors

2 (20-ounce) cans pineapple tidbits (drained)
1 cup sharp cheese (shredded)
1 cup sugar
6 tablespoons self-rising flour
1 stick butter or margarine
1 roll Ritz crackers
Nuts (optional)

Mix pineapple with cheese and place in a baking dish. Mix flour and sugar and sprinkle over pineapple and cheese. Combine crushed crackers and melted butter. Sprinkle over top of pineapple and cheese. Bake 25-30 minutes at 350 degrees.

This is a good side dish with ham or pork roast, or it can be used as a dessert.

PIZZA PIE

Cheryl Smetts
Plant Hammond CGP

1 pound ground beef
1 box Chef Boyardee pizza mix or pizza dough mix
1 (8-ounce) bag shredded mozzarella cheese
1 (8-ounce) bag shredded sharp Cheddar cheese
1 small onion (chopped)
1 (4 ½-ounce) jar sliced mushrooms
1 small package sliced pepperoni
Dash of Worcestershire sauce
Garlic, oregano, salt and pepper (to taste)
1 medium onion (chopped)

Prepare glass pie plate by greasing bottom and sides with Crisco. Mix dough according to directions on box. If using just pizza dough mix, go by those instructions. After dough has risen, spread dough in pie plate. Brown ground beef with onion. Drain grease and then season meat with spices as desired. Add Worcestershire sauce and the can of tomato sauce from pizza mix to the ground beef mixture. (Again, if not using Chef Boyardee mix, any can of pizza sauce can be substituted.) Mix well and then add mushrooms. Let simmer about 10 minutes. Pour meat mixture into unbaked pizza dough. Top with cheese and pepperoni. Bake according to directions on pizza mix. Let stand for 10-15 minutes before serving.

Note: Ingredients can be substituted with any of your favorite meats or cheeses. This is also good with ground sausage added.

PORK CHOP CASSEROLE

Jewel Lewis
Statesboro CGP

6-8	lean chops
8-10	potatoes
2	large onions (sliced)
2	(10 ¾-ounce) cans cream of mushroom soup
1	(1.4-ounce) package onion soup mix
	Salt and pepper to taste

Flour and brown chops in hot oil and set aside. Layer potatoes, onions, onion soup mix and soup; add salt and pepper. Put chops on top of casserole and bake at 350 degrees until potatoes are done.

POTATO CASSEROLE

Jewel Lewis
Statesboro CGP

6 whole potatoes
1 stick margarine
1-2 cups sharp shredded cheese
Salt and pepper to taste
1 (8-ounce) carton sour cream
1 large onion

Cook potatoes in jackets and let cool. Chop onion and sauté in margarine. Peel cooled potatoes and slice. Layer as follows: sliced potatoes, onion and margarine, sour cream, cheese, salt and pepper. Repeat layers and chill overnight in refrigerator. Bake 45 minutes at 375 degrees.

SHRIMP FRIED RICE CASSEROLE

Jewel Lewis
Statesboro CGP

2 cups cooked rice
½ cup chopped celery
½ cup chopped onion
½ pound shrimp (peeled and deveined)
2 tablespoons soy sauce
2 tablespoons cooking oil
1 egg

Sauté shrimp in oil until done. Add celery and onion; cook for 3-5 minutes. Add rice and soy sauce. Scramble egg in 1 teaspoon of oil, then add to rice mixture. Do no add raw egg to rice, as it would stick together. Serve immediately.

SLOPPY JOE CASSEROLE

Del Clark
General Office CGP

1 (8-ounce) package shell macaroni
1 envelope Sloppy Joe seasoning mix
1 pound ground chuck
1 (6-ounce) can tomato paste
1 (8-ounce) can tomato sauce with cheese (or if you can't find, add some Cheddar cheese to a can of tomato sauce)
2 (8-ounce) cartons creamed cottage cheese
½ cup grated Cheddar cheese

Cook macaroni as package label directs; drain. Meanwhile, prepare seasoning mix with ground chuck, tomato paste, tomato sauce and 1 ¼ cups water as package label directs. Preheat oven to 350 degrees. In 2 ½-quart casserole dish, layer ½ of the macaroni, ½ of cottage cheese and ½ of meat sauce; repeat. Top with Cheddar cheese. Bake uncovered 40-50 minutes or until bubbling.

***Tip**: When microwaving ground meat for casseroles, put the crumbled meat in a plastic colander and place in a glass bowl or microwave-safe dish. As the meat cooks, the fat drains into the bowl for easy disposal.*

STIR-FRY CHICKEN AND SHRIMP

Jewel Lewis
Statesboro CGP

4 boneless chicken breasts
2 pounds shrimp (cleaned)
Bean sprouts
Onions
Snow peas
Green peppers
Sesame seeds
3 tablespoons vegetable oil
Garlic powder
Salt and pepper

Cut chicken in bite-size pieces; precook a few minutes in oil. Add other ingredients and stir-fry for 5-10 minutes.

Marinade:

½ cup water
½ cup soy sauce
Ginger root
1 tablespoon cornstarch
Garlic powder

Mix ingredients in saucepan and bring to a boil; pour over first mixture and heat.

Note: Vegetables should not be overcooked. Serve over rice.

TEXAS HASH

Sarah Payne
Metro South Ambassadors

1 pound chopped meat
1 green pepper (cut in small pieces)
2 medium onions (sliced)
1 (16-ounce) can tomatoes
½ cup raw instant rice
1 teaspoon salt
½-1 teaspoon chili powder

In an 8-inch fry pan, cook meat and vegetables until vegetables are tender. Add remaining ingredients. Stir well and put in ungreased casserole dish. Cover and bake at 350 degrees until rice is done, approximately 45-60 minutes.

VEGGIE PIZZA

Debby Maddox
Forest Park CGP

2 cans crescent dinner rolls
1 (1-ounce) envelope Hidden Valley ranch dressing
1 (8-ounce) carton cream cheese (softened)
1 cup mayonnaise
Grated cheese
Chopped broccoli
Chopped cauliflower
Shredded carrots
Chopped celery
Chopped purple onion
whatever vegetables you like

Spread crescent rolls in pizza pan or cookie sheet, smooth holes and pinch triangles together, bake and let cool. Mix ranch dressing, cream cheese and mayonnaise. Spread on cooled crust. Sprinkle chopped vegetables and grated cheese over crust. Serve cold.

WONDERFUL RATATOUILLE

,Margo Surovik-Bohnert
General Office CGP

2	tomatoes (cut in wedges)
1/8	teaspoon thyme
1	onion (sliced)
1	green pepper (cut in strips)
2	cups eggplant (peeled and sliced crosswise, then cut into strips)
2	cups zucchini (cut same as eggplant)
2	cloves garlic (diced)
1	bay leaf
	Black pepper to taste
¼	cup grated Parmesan cheese
	Italian spices

Sprinkle tomatoes with thyme and let stand. Sauté remaining vegetables and garlic until barely tender. Add bay leaf and tomatoes. Sprinkle with black pepper and cheese. Cover and let simmer for about 20 minutes. Remove bay leaf before serving.

CROCK-POT MACARONI AND CHEESE #1

Agnes Doster
H. L. Thomas CGP

Boiling, salted water
1 8-ounce) box macaroni
1 (12-ounce) can evaporated milk
1 ½ cups whole milk
¼ cup butter (melted)
1 teaspon salt
2 eggs
½ teaspoon pepper
3 cups shredded sharp Cheddar cheese (divided)

Cook macaroni in boiling, salted water as directed on box. Drain and pour into Crock-Pot. Beat together evaporated milk, whole milk, eggs, melted butter, salt and pepper. Add to macaroni. Add 2 cups cheese and mix very well. Put remaining cheese on top. Cook in covered crock-pot on high heat for 2 hours.

CROCK-POT MACARONI AND CHEESE #2

Faye Roberson
Thomson CGP

1 (8-ounce) box macaroni
1 (12-ounce) can evaporated milk
1-1 ½ cups milk
3 tablespoons margarine
4-5 cups grated cheese (mix Cheddar and Mozzarella)

Cook macaroni as directed on box. Drain. Mix milk, eggs, margarine and cheese; pour over macaroni. Spray crock-pot with Pam. Put in crock-pot and cook 3 ½ hours on low.

CROCK-POT MACARONI AND CHEESE #3

Jenneth Terry
Plant Hammond CGP

1 (8-ounce) box macaroni
2 tablespoons oil
2 cups grated cheese
1 (12-ounce) can evaporated milk
1 ½ cups milk
2 eggs (beaten)
1 ½ teaspoons butter
Salt and pepper to taste

Cook macaroni according to directions on box. Drain and mix with oil. Spray Crock-Pot with cooking spray. Mix remaining ingredients and pour into Crock-Pot. Cook 3 hours on low.

EASY BAKED ZITI

Merietta Jones
Clayton CGP

1 pound ground beef
3 cups Ziti (about 6 cups, cooked)
¾ cup grated Parmesan cheese (divided)
1 (26-ounce) jar spaghetti sauce
1 (8-ounce) package shredded mozzarella cheese

Preheat oven to 375 degrees. Brown meat and drain. Stir in ziti, spaghetti sauce, mozzarella cheese and ½ cup Parmesan cheese. Spoon into 9x13-inch baking dish. Top with remaining ¼ cup Parmesan cheese. Cover and bake 20 minutes.

KELLY'S MACARONI AND CHEESE

Tammy Canady
Vidalia CGP

Grated cheese of your choice
1 (8-ounce) box macaroni
Salt
Pepper
Accent
2 eggs
Homogenized milk

Pour cooked macaroni in a glass dish. Layer in the following order: cheese, salt, pepper and Accent. Put grated cheese on top. Mix eggs in a glass of milk. Beat eggs with fork to combine with milk. Pour egg/milk mixture over top. Bake uncovered for 20 minutes at 450 degrees.

MACARONI AND CHEESE #1

Verna Bennett
Statesboro CGP

1 cup uncooked macaroni
3 cups boiling water
2 teaspoons salt
4 ounces sharp cheese (Longhorn Cheddar)
1 cup milk
½ teaspoon salt
Dash of pepper

Add salt to water and bring to a boil. Drop macaroni into rapidly boiling salted water. Bring back to rapid boil. Cook, stirring constantly for 3 minutes. Cover with tight-fitting lid; remove from heat and let stand 10 minutes. Rinse with hot water and drain. Heat oven to 350 degrees. Place alternating layers of macaroni, cheese and milk in greased 1-quart baking dish. Sprinkle with salt and pepper. Bake 35-45 minutes until golden brown on top.

Yield: 4 servings

MACARONI AND CHEESE #2

Wanda Purcell
H. L. Thomas CGP

1 (16-ounce) box macaroni (cooked and drained)
3 tablespoons oil
2 sticks margarine
3 cups sharp Cheddar cheese (grated)
1 (12-ounce) can evaporated milk
1 ½ cups whole milk
1 (10 ¾) can Cheddar cheese soup
Salt and pepper to taste

Combine in crock-pot and cook on low for 3-4 hours.

MACARONI AND CHEESE CASSEROLE

Frances Coleman
Sinclair-Oconee Ambassadors

1 pound grated sharp cheese
1 (8-ounce) box elbow macaroni
1 (2-ounce) jar chopped pimento
1 (10 ¾-ounce) can cream of mushroom soup
1 cup mayonnaise
1 cup crushed cheese crackers

Cook macaroni in salted water. Place drained macaroni in bottom of 9x13-inch casserole dish. Mix cheese, mayonnaise, soup and pimento. Spoon mixture on top of macaroni. Add cracker crumbs on top. Cook at 350 degrees until bubbly.

MACARONI CASSEROLE #1

Susan Cantrell
Carrollton CGP

1 (8-ounce) box elbow macaroni (cooked and drained)
¾ cup mayonnaise
1 (4-ounce) jar chopped pimento
1 (10 ¾-ounce) can cream of mushroom soup
1 (8-ounce) package grated sharp cheese
1/2 cup milk
3 tablespoons chopped onion
Ritz crackers

Mix all ingredients; pour into casserole dish sprayed with Pam and bake at 350 degrees. When casserole is bubbling around the edges, cover with crumbled Ritz crackers and continue baking until crackers are browned.

You can mix this together the night before except for the crackers. Add them when the casserole is bubbling around the edges.

MACARONI CASSEROLE #2

Christine Teston
Altamaha Ambassadors

1 pound ground beef
1 (8-ounce) box macaroni
1 (10 ¾-ounce) can cream of mushroom soup
¼ cup finely chopped bell pepper
1 small onion (diced)
1 (2-ounce) jar pimento
1 pound grated Cheddar cheese

Brown ground beef; pour off excess fat. Cook macaroni according to package directions. Mix everything together and bake for 30 minutes at 350 degrees.

MACARONI CASSEROLE DELUXE

Verna Bennett
Statesboro CGP

1 (8-ounce) box elbow macaroni
1 medium chopped bell pepper
1 medium chopped onion
1/3 cup butter or margarine
1 (2-ounce) can chopped mushrooms
1 cup mayonnaise
¾ pound grated Cheddar cheese
1 (2-ounce) jar chopped pimento
1 (10 ¾-ounce) can undiluted cream of mushroom soup

Cook macaroni as directed on package. Sauté pepper and onion in butter until just golden. Combine all ingredients and cook in a 2 ½-quart casserole dish for 20-25 minutes at 350 degrees.

MARVELOUS MACARONI AND CHEESE

Linda Stephens
Athens Ambassadors

3 cups cooked macaroni
2 eggs (slightly beaten)
1 ½ cups milk
2 cups coarsely grated sharp cheese
2 teaspoons Worcestershire sauce
2 teaspoons salt
2 teaspoons dry mustard
Black pepper and cayenne pepper to taste
1 tablespoon margarine
¼ cup cracker crumbs

Prepare macaroni according to directions and let stand in cold water about an hour. Drain and mix all ingredients. Pour in a casserole dish; sprinkle top with crumbs and dot with margarine. Bake at 350 degrees for 30 minutes.

Yield: 8 servings

MOM'S OLD FASHIIONED MAC AND CHEESE

Dot Hastings
Valdosta CGP

1	(8-ounce) package elbow macaroni
2 ½	cups shredded sharp Cheddar cheese (divided)
1 ½	cups milk
2	large eggs (lightly beaten)
1	teaspoon salt
1/8	teaspoon ground white pepper
1	tablespoon butter (optional)

Cook macaroni according to package directions; drain. Coat drained macaroni with approximately 1 tablespoon butter, if desired. Grease a 2-quart casserole dish. Layer 1/3 of the macaroni in a casserole dish. Sprinkle with 1/3 of the cheese. Repeat procedure, ending with third layer of macaroni. Reserve remaining 1/3 cup cheese. Combine milk, eggs, salt and pepper. Pour mixture over macaroni. Cover and bake at 350 degrees for 45 minutes. Uncover and sprinkle with remaining cheese. Cover and let stand for 10 minutes before serving.

Yield: 6 to 8 servings

***Tip**: To prevent rice, noodles or spaghetti from boiling over, add a lump of butter or a few teaspoons cooking oil to the water. This also prevents sticking.*

SPINACH FETA CHEESE TORTELLINI

Charline Hall
Metro East Ambassadors

1 pound frozen cheese tortellini
1 (10-ounce) package frozen chopped spinach
4 tablespoons olive oil
4 teaspoons minced garlic
4 ounces crumbled Feta cheese

Bring a large pot of water to boil. Add tortellini. Cook 3 minutes or until it floats to the top of the water. Thaw spinach under running water and drain well. Heat olive oil in skillet. Add garlic and sauté until tender. Add spinach and cook until heated though, about 3 minutes. Add crumbled feta cheese to spinach in skillet. Mix in drained tortellini. Season to taste with salt and pepper.

Substitutes: Canned chopped spinach or frozen broccoli florets.

Yield: 6 servings

THE BEST MACARONI AND CHEESE

Laura Miller
Carrollton CGP

2 cups cooked elbow macaroni
2 teaspoons salt
2 cups half and half or evaporated milk
3 eggs
1 stick butter (not margarine) sliced into halved pats
1 (16-ounce) package grated Cheddar cheese (divided)
Paprika

Cook macaroni according to box directions; drain well and place in a 9x13-inch greased baking dish. Set aside. Mix salt, eggs and milk; set aside. Sprinkle 12 ounces of cheese on top of macaroni. Pour milk mixture over all. Sprinkle remaining cheese on top. Top that with pats of butter. Sprinkle with paprika. Bake at 350 degrees 35-40 minutes until lightly browned.

TRICIA'S CROCK-POT MAC AND CHEESE

Dot Hastings
Valdosta CGP

1	(16-ounce) package elbow macaroni
1	stick butter or margarine
1	(10 ¾-ounce) can Cheddar cheese soup
1	pound shredded Cheddar cheese
1	(6-ounce) can evaporated milk
¾	cup whole milk
2	eggs
	Salt and pepper to taste

Cook macaroni according to package directions. Drain and add margarine. Add shredded cheese and soup to macaroni. Stir well; beat eggs, evaporated milk and whole milk, blending well. Add macaroni; stir well. Add salt and pepper to taste. Cook in Crock-Pot on low for 3 hours.

ASPARAGUS QUICHE

Judy Crawford
Sinclair-Oconee Ambassadors

1	(9-inch) refrigerated pie crust
1 ½	cups asparagus (cut in 1-inch pieces, blanched and drained)
6-8	whole asparagus spears (trimmed and blanched lightly)
2	cups shredded Swiss cheese
2	green onions (chopped)
1	tablespoon all-purpose flour
3	eggs
1	cup milk or light cream
¼	teaspoon salt
¼	teaspoon garlic powder

Heat oven to 425 degrees. Place unbaked piecrust in oven and bake about 7 minutes or until crust is set. Remove from oven. Reduce heat to 350 degrees. In medium bowl, toss cut asparagus, cheese, green onions and flour. Spread into piecrust. In same bowl, whisk eggs, milk, salt, pepper and garlic powder until mixed well. Pour over cheese mixture. Bake in a preheated oven 25 minutes. Arrange asparagus spears spoke fashion, over quiche. Bake 10 minutes more, until knife inserted about 1 inch from edge or near center comes out clean. Let stand 10 minutes to set. Cut into wedges and serve

***Tip**: If you don't have an egg separator, try using a small funnel. Crack the egg over the funnel; the white will run through, and the yolk will remain in the funnel.*

CRAB QUICHE

Myrtle Newberry
Golden Isles Ambassadors

½ cup mayonnaise
2 tablespoons all-purpose flour
3 eggs (beaten)
½ cup milk
2 (6-ounce) cans flaked crab meat (drained)
1/3 cup chopped green onions
1 tablespoon finely chipped parsley
2 cups shredded Swiss cheese
1 (9-inch) unbaked pastry shell

In a mixing bowl, combine mayonnaise, flour, eggs and milk. Stir in crab, onion, parsley and cheese. Spoon into the pastry shell. Bake at 350 degrees for 1 hour.

Yield: 6-8 servings

EASIEST BEST QUICHE

Laura Miller
Carrollton CGP

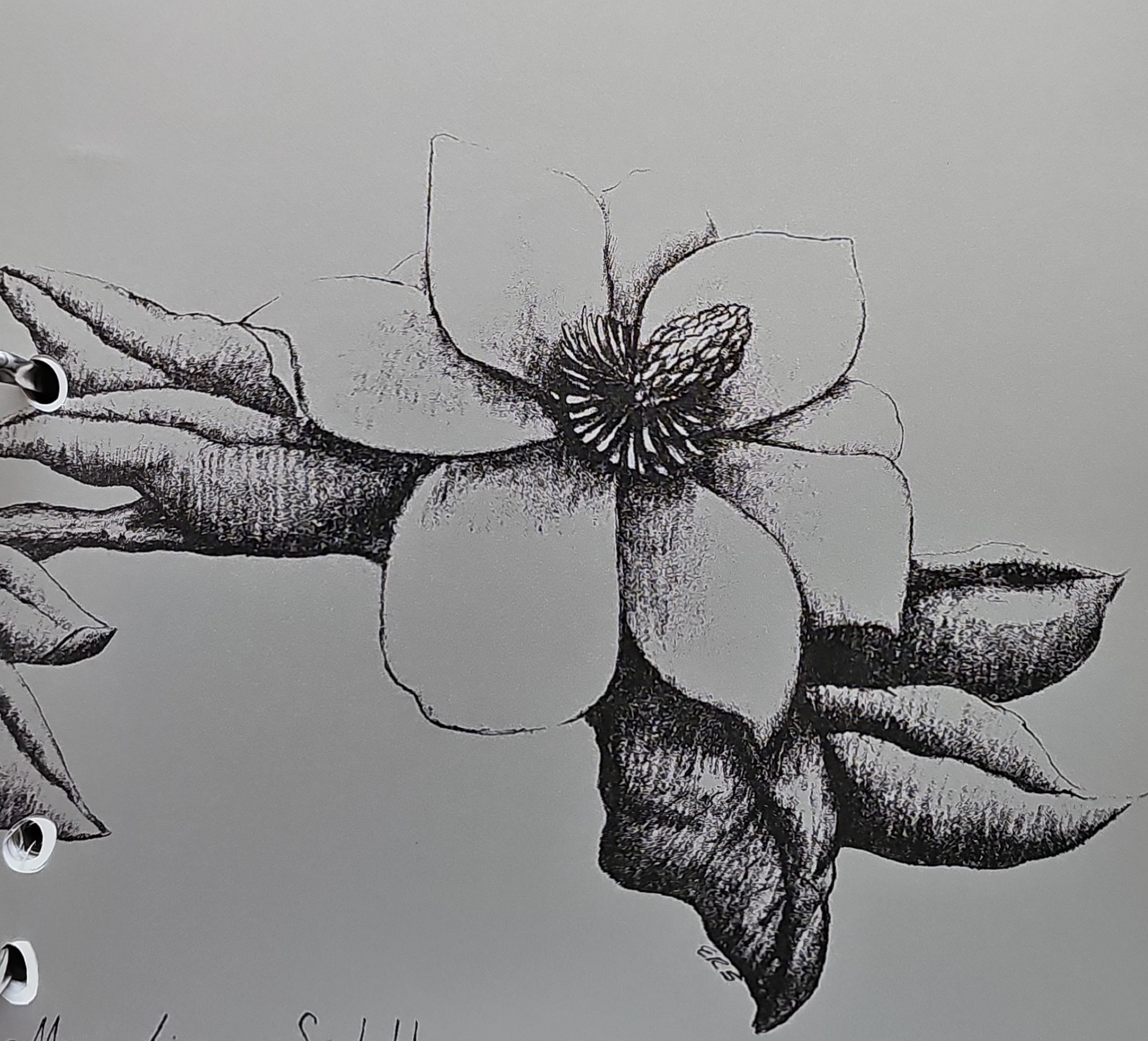
3 eggs
1 ½ cups evaporated milk
¼ cup melted butter (not margarine) cooled slightly
½ cup Bisquick
Pepper to taste
10-12 slices cooked crumbled thick bacon
1 cup shredded Cheddar cheese

In a blender, combine eggs, milk and butter. Pulse. Add Bisquick and pepper. Process 15 seconds. Pour into greased 9-inch pie plate. Top with bacon and cheese. Bake 40 minutes or until knife comes out of center clean. Let stand 10 minutes.

Note: Onions, green peppers, ham or cooked sausage may be substituted.

Notes

Meats



Magnolia Sieboldii

BEEF

Above Average Meat Loaf
Baked Spaghetti
Beef and Veg-All Dish
Beef Chuck 7-Bone Pot Roast
Beef Enchiladas
Beef Goulash
Beef Ka-Bobs
Beef Stroganoff #1
Beef Stroganoff #2
Beef Supper
Cheesy Beef Pie
Cocktail Roast with Horseradish Sauce
Corned Beef and Cabbage
Crock-Pot Chili
Crock-Pot Pizza
Crock-Pot Roast
Deluxe Fajita Nachos
Enchilada Casserole
Flank Steak
Good and Easy Pot Roast
Great Meatballs
Great Spaghetti
Ground Beef Casserole
Hamburger Cakes with Mushroom Sauce
Hamburger Noodle Casserole
Mary's Amish Steak
Meatballs with Cream Sauce
Meat Loaf
Mexican Tomato Beef Pie
Mountain Style Enchiladas
Mushroom Burgers
Oven Beef Porcupines
Pan Roasted Beef Tenderloin
Pita Bread Supper
Prize-Winning Meatloaf
Quick and Simple Meatballs
Round Steak with Rosemary
Skillet BBQ Hamburgers
Steak and Gravy

GAME

Deer and Wild Rice
Deer Fried Steak
Fish Stew
Grilled Quail
Quail with Sour Cream and Bacon
Smothered Doves
Southern Catfish Stew
Southern Fried Quail
Venison Roast
Venison Stew

PORK

Apple-Nut Stuffed Pork chops
Baked Ham With Orange Glaze Sauce
Baked Pork Chops
Broccoli Ham Casserole
Crock-Pot Cranberry Pork Roast
Fred's Sausage Spaghetti Primavera
Glorified Pork Chops
Ham and Broccoli Supreme
Ham and Spaghetti Casserole
Ham Salad
Ham slices With Apricot Raisin Sauce
Ham Stroganoff
Ham Cheese and Potato Casserole
Marinated Pork Tenderloin
Pork Chop Bake
Pork Chop Casserole
Pork Chop Skillet Dinner
Pork Loin Roast
Pork Roast
Roasted Pork Tenderloin
Simple Glazed Ham
Slow-Cooked Barbecue Pork

POULTRY

Almond Chicken
Angie's Turkey and Dressing
Baked Chicken Italian Style
Barbecue Chicken
Barbecue Chicken Wraps
Beer Butt Chicken
Broccoli Cheese Chicken
Cheddar Chicken with Warm Black Bean Salsa
Chicken and Dressing #1
Chicken and Dressing #2
Chicken Casserole #1
Chicken Casserole #2
Chicken Casserole #3

Chicken Casserole #4
Chicken Casserole #5
Chicken Casserole #6
Chicken Casserole #7
Chicken Casserole #8
Chicken Cordon Bleu
Chicken Divan
Chicken Enchiladas
Chicken in a Roll
Chicken Pie
Chicken Pot Pie
Chicken Quesadillas
Chicken Stroganoff
Chicken-Rice Casserole
Chicken/Wild Rice Casserole
Country Captain
Cranberry Chicken
Crock-Pot Chicken 'N' Dressing
"Down Under" Hens
Easy Chicken Pie
Easy Oven-Fried Chicken Breasts
Fried Chicken
Fried Turkey #1
Fried Turkey #2
Honey Chicken Wings
Italian Chicken
Italian Chicken Breasts
Lemon-Broccoli Chicken
Lemon-Ginger Grilled Chicken
Louisiana Chicken Casserole
Mediterranean Chicken & Pasta
Mexican Chicken Casserole
Mustard Pecan Chicken
Orange Glazed Chicken
Parisian Chicken
Pauline's Famous Fried Chicken
Poppy Seed Chicken
Rolled Chicken Breasts
Speedy Sweet and Sour Chicken
Sweet and Sour Chicken Wings
Teriyaki Grilled Chicken
Turkey Sausage Bake

SEAFOOD

Alaska Salmon
BBQ Salmon
Broiled Fish with Lime Mint Butter
Cajun Baked Shrimp
Cheese Baked Fish Fillets
Crab Cakes
Crabmeat Casserole
Crescent Tuna Melt
Curried Shrimp with Sugar Snap Peas
Gourmet Grouper
"Longhorn" Salmon
Low Country Boil
Mexi-Salmon Bake
Oyster Fritters
Oyster Stew
Poached Salmon
Quick Shrimp Scampi
Salmon Cakes
Salmon Cakes with Creamed Peas
Salmon Steaks
Shrimp and Grits
Shrimp Perlo
Teriyaki Salmon with Scallions
Tuna Waldorf Salad Sandwiches

ABOVE AVERAGE MEATLOAF

Paulinda Hall
Conyers CGP

2 pounds ground chuck
¾ cup quick-cooking oats (uncooked)
1 medium onion (chopped)
½ cup ketchup
¼ cup milk
2 large eggs (lightly beaten)
1 tablespoon horseradish
1 teaspoon salt
¼ teaspoon pepper

combine ingredients; shape into two 7½ x4-inch loaves. Place on lightly greased rack of a boiler pan; bake at 350 degrees for 40 minutes. Spoon sauce over meatloaf and bake an additional 5 minutes.

Sauce:
1 tablespoon horseradish
3 tablespoons brown sugar
2 teaspoons prepared mustard
½ cup ketchup

Combine ingredients and mix well.

Note: Freeze one meat loaf after cooking. Cool and wrap in heavy-duty aluminum foil. Seal, label and freeze for up to 3 months. To reheat, thaw in refrigerator 8 hours. Bake meatloaf in foil at 350 degrees for 45 minutes or until thoroughly heated.

The horseradish is what makes this above average.

Yield: 2 loaves

BAKED SPAGHETTI

Jewel Lewis
Statesboro CGP

3 pounds lean ground beef
1 chopped onion
2 (26 -ounce) jars Prego spaghetti sauce
1 pound spaghetti noodles
2 (10 ¾-ounce) cans mushroom soup
sharp cheese

Brown ground beef and onion. Combine with Prego. Mix with cooked noodles. Put in two large casserole dishes. Add 1 can mushroom soup for each dish, top with cheese and bake 30-40 minutes at 350 degrees.

BEEF AND VEG-ALL DISH

Jackie Whitehead
South Georgia Ambassadors

1 pound ground beef
1 medium chopped onion
1 (15-ounce) can Veg-all
1 (10 ¾-ounce) can cream of tomato soup

Brown meat and add onion. Cook for 5 minutes. Add Veg-all and tomato soup. Cook over medium heat for 10 minutes. Serve over cream potatoes. Yummy!

BEEF CHUCK 7-BONE POT ROAST (Crock pot)

Ernest Teston
Altamaha Ambassadors

1 beef chuck 7-bone roast
Flour for dredging
Salt, fresh ground pepper and garlic powder to taste
1/3 cup oil for browning roast

Dredge flour over roast and then sprinkle with seasonings. Heat oil in a large skillet on medium high heat; add roast and brown on both sides. Turn large Crock-Pot on high; add browned roast and then add the following:

1 (10 ½-ounce) can Campbell's beef broth
1 (1.4-ounce) envelope Lipton beefy onion soup mix
1 (.87-ounce) brown gravy mix
1 medium onion (halved and then sliced)

Cover with lid and cook on high for 2 hours.

Add:

6 red potatoes (halved)
4-5 carrots (peeled and cut into chunks)

Cook another 4 hours until meat is tender. To serve, ladle the gravy over roast and vegetables.

Note: This piece of meat is one of the most flavorful of the Crock-Pot roasts, and it shreds very nicely for tacos or burritos.

BEEF ENCHILADAS

Edna McElroy
Athens Ambassadors

1 ¾ pounds ground beef
1 (10-ounce) can hot enchilada sauce
1 (15-ounce) can chili without beans
10 flour tortillas
2 cups shredded cheese

Brown ground beef; add sauce and chili. Roll a small amount of mixture in tortilla. Place seam-side down in 9x13-inch baking dish. Pour remaining mix over enchiladas. Sprinkle cheese on top. Bake at 350 degrees until hot and cheese is melted.

BEEF GOULASH

Lois Sewell
Northeast Georgia Chapter

½ pounds extra lean ground beef
1 (10 ¾-ounce) can cream of mushroom soup
2 medium Irish potatoes (cubed)
1 small onion (chopped)
1 soup can of water
salt and pepper to taste

In medium hot skillet, brown beef and onion. Drain excess fat, and then add all other ingredients. Stir well. Cover and simmer for approximately 30-40 minutes. Stir occasionally and add more water, if needed.

BEEF KA-BOBS

Dot Hastings
Valdosta CGP

4	pounds round or sirloin steak (cut into 2-inch cubes)
2/3	cup oil
½	cup wine vinegar
1	clove garlic (crushed)
1	teaspoon salt
¼	teaspoon pepper
¼	cup soy sauce
1	tablespoon Worcestershire sauce
1	tablespoon dry mustard

Combine all ingredients except meat; mix well. Pour marinade over meat. Refrigerate for 24 hours. Cook meat on skewers over charcoal, turning and basting frequently until desired doneness.

Note: Can also add green bell peppers, onions and mushrooms, alternating with meat cubes.

***Tip**: When broiling meats on a rack, place a piece of bread in the broiler pan to soak up the dripping fat. This eliminates smoking fat and reduces the chance of the fat catching fire.*

BEEF STROGANOFF #1

Vivion Palmer
Golden Isles Ambassadors

1/3	cup all-purpose flour
1	teaspoon salt
1/8	teaspoon pepper
2	pounds boneless beef cubes
3-4	tablespoons cooking oil
½	cup water
1	cup chopped onion
2	small cloves garlic (minced)
4	tablespoons margarine
2	(8-ounce) cans tomato sauce
1	cup water
½	teaspoon salt
¼	teaspoon pepper
¼	cup Worcestershire sauce
1	pint sour cream
	Cooked noodles or rice

Combine flour, salt and pepper. Dredge beef cubes in flour mixture. Brown cubes well in oil. Add water and simmer until tender. Sauté onion and garlic in margarine until tender. Stir in tomato sauce, water and seasonings. Bring to a simmer; add to beef mixture and cook until thick. Just before serving, stir in sour cream. Heat slowly just until sour cream warms. Serve immediately over hot cooked noodles or rice.

BEEF STROGANOFF #2

Christine Teston
Altamaha Ambassadors

1	pound ground beef
1	onion
½	green pepper
½	(2-ounce) jar pimento
1	(10 ¾-ounce) can cream of mushroom soup
1	teaspoon salt
1	teaspoon pepper
1	(10-count) can biscuits
1	(8-ounce) carton sour cream

Sauté onion, pepper and beef in small amount of cooking oil. Add soup, pimento, salt and pepper; simmer for 10 minutes. Then stir in sour cream and blend for 3 minutes. Turn into baking dish; put the biscuits on top and bake at 375 degrees until biscuits are golden brown.

***Tip**: When browning any piece of meat, the job will be done more quickly and effectively if the meat is perfectly dry and the fat is very hot.*

BEEF SUPPER

Betty Smith
Athens Ambassadors

1 ½ pounds ground chuck
2 slices loaf bread
Salt and pepper to taste
¼ teaspoon hot sauce
2 (10 ¾-ounce) cans cream of mushroom soup
½ cup ketchup
½ teaspoon Worcestershire sauce
1 medium onion (chopped)
Dash of garlic powder

Mix all ingredients except mushroom soup. Shape into patties (whatever size you want to serve); batter with flour. In skillet, add oil and brown patties on each side. Then place in glass oblong dish. Stir cream of mushroom soup in a bowl; mix well. Then pour over meat and cook until bubbly. Serve over rice or biscuits with cantaloupe or sliced tomatoes. Quick and easy.

Yield: 4-5 servings

CHEESY BEEF PIE

Edna McElroy
Athens Ambassadors

1 pound ground beef
¼ cup diced green pepper
2 tablespoons minced onion
1 (8-ounce) can tomato paste
½ teaspoon garlic salt
2 teaspoons chili powder
1 egg (beaten)
½ cup sour cream
1 can buttermilk biscuits
1 ½ cups sharp shredded cheese (divided)

Sauté beef, green pepper and onion in a skillet until meat is done. Add tomato sauce and seasoning. Combine sour cream, 1 cup cheese and egg. Mix well and stir into meat mixture. Split biscuits and place half in bottom of dish. Spoon mixture over biscuits in dish. Put remaining biscuits over top of mixture. Sprinkle ½ cup cheese on top and bake at 375 degrees for 25-30 minutes.

COCKTAIL ROAST WITH HORSERADISH SAUCE

Emily Perry
Northeast Georgia Ambassadors

1 (10-12-pound) eye of round roast
1 (4-ounce) jar Jane's Krazy Mixed-Up salt (available at Kroger)

Trim all fat from meat. Rub roast with Jane's Krazy Mixed-Up salt. Place in a shallow roasting pan and cook at 500 degrees for 5 minutes per pound, not to exceed 55 minutes total cooking time. Turn oven off and allow roast to stand in oven for 2 hours. Cool before slicing. Serve with assorted breads and rolls and horseradish sauce.

Horseradish Sauce:

1 (8-ounce) package cream cheese (softened)
4 tablespoons horseradish
2 tablespoons vinegar

Combine all ingredients and beat until smooth; refrigerate until ready to serve.

Note: Roast may be cooked several days in advance. Allow it to return to room temperature before slicing.

CORNED BEEF AND CABBAGE

Ernest Teston
Altamaha Ambassadors

Corned beef brisket (prepackaged)
Cold water
1 onion (sliced)
Irish potatoes (cut up)
Carrots (cut up)
Cabbage (cut into wedges)

Rinse corned beef in cold water and then place in a large Crock-Pot. (Do not use the packet of spices that comes with it.) Cover with water and add onion. Cook corned beef for 10-12 hours on low heat. Allow cooking for about 6 hours before adding potatoes and carrots, and then about 1 hour before the roast is done, add the cabbage wedges. Serve with horseradish sauce.

Comment: This is a great family supper and nice for an Irish celebration.

CROCK POT CHILI

Edna McElroy
Athens Ambassadors

1 ½ pounds ground beef
1 large onion (chopped)
1 large green pepper (chopped)
1 (16-ounce) can tomatoes
2 (16-ounce) cans red kidney beans
1 teaspoon salt
1-2 teaspoons chili powder

Brown ground beef in skillet. Pour off excess fat. Pour along with other ingredients into Crock-Pot. More or less chili powder may be added according to individual taste. Cook 10 hours on low.

Yield: 8 servings

CROCK-POT PIZZA

Leola Adams
Hartwell CGP

1 ½ pounds ground beef
1 small onion (chopped)
½ (16-ounce) package rigatoni noodles (cooked)
12-16 ounces shredded mozzarella cheese

Prepare in layers in Crock-Pot, alternating in sequence listed. Cook 5 hours on low heat.

CROCK-POT ROAST

Jennifer Poppell
Brunswick CGP

1 roast of your choice
1 (1.4-ounce) package Lipton onion soup mix
1 (10 ¾-ounce) cream of mushroom soup

Wash roast and place in large crock-pot. Add Lipton soup mix and then cream of mushroom soup. Turn on low and cook all day while you are at work or let cook overnight.

DELUXE FAJITA NACHOS

Jewel Lewis
Statesboro CGP

- 2 ½ cups shredded, cooked chicken
- 1 (1.27-ounce) package Lawry's spices and seasonings for fajitas
- 1/3 cup water
- 1 (8-ounce) package tortilla chips
- 1 ¼ cups grated Cheddar cheese
- 1 cup grated Monterey Jack cheese
- 1 large tomato (chopped)
- 1 (2 ¼-ounce) can sliced ripe olives (drained)
- ¼ cup sliced green onions
- Salsa
- Jalapenos (optional)

In medium skillet, combine chicken, spices and seasonings for fajitas and water; blend well. Bring to a boil; reduce heat and simmer 3 minutes. In large shallow ovenproof platter, arrange chips. Top with chicken and cheeses. Place under broiler to melt cheese. Top with tomato, olives, green onions and desired amount of salsa. Serve with guacamole and sour cream.

Substitution: 1 ¼ pounds cooked ground beef can be used in place of shredded chicken.

Yield: 4 appetizers or 2 main-dish servings

ENCHILADA CASSEROLE

Dawn Stallings
Customer Care Center CGP

1 (12-ounce) can enchilada sauce
1 (10 ¾-ounce) can cream of mushroom soup
1 (10 ¾-ounce) can cream of chicken soup
1-2 pounds ground beef
4 cups grated sharp Cheddar cheese
1 (13-ounce) bag Doritos (Cool Ranch flavor preferred)
1 (16-ounce) jar Picante sauce

Brown ground beef; drain and rinse. In a large mixing bowl, combine ground beef, enchilada sauce and soups. In a casserole dish, layer the bottom with Doritos, ground beef mixture, cheese and Picante sauce. Repeat layers. Bake 20 minutes at 350 degrees or until cheese is melted and golden. May be served with sour cream and guacamole.

FLANK STEAK

Carolyn Durden
Statesboro CGP

½ cup soy sauce
¼ cup Worcestershire sauce
1 flank steak
Garlic powder

Mix marinade ingredients. Punch holes in flank steak with a fork and sprinkle with garlic powder. Marinate steak in sauce 6-12 hours. Grill and slice diagonally to serve.

GOOD AND EASY POT ROAST

Audrey Wimberly
State President 1994

1 pot roast
1 (10 ¾-ounce) can cream of mushroom soup
1 (1.4-ounce) package dry onion soup mix

Place roast on large sheet of heavy-duty foil. Mix onion mix and mushroom soup; spread over roast. Wrap securely and place in open pan. Cook in oven at 350 degrees for 2 hours.

GREAT MEATBALLS

Wanna Philpot
General Office CGP

1 cup unseasoned bread crumbs
½ cup finely grated Romano or Parmesan cheese
½ cup milk
½ cup beef broth (can use canned)
½ cup chopped fresh parsley or 1 tablespoon dried parsley
3 eggs (beaten)
2 tablespoons dried oregano
1 tablespoon minced garlic
1 tablespoon salt
1 tablespoon black pepper
2 teaspoons dried basil
Pinch of nutmeg
2 pounds ground chuck

Preheat oven to 450 degrees. Mix all ingredients except ground beef together in large bowl. Add ground beef and mix thoroughly. Shape into small meatballs 1 ½ to 2 inches in diameter. Use a shallow roasting pan with sides. Coat bottom of pan with cooking spray. Space meatballs evenly in the pan so that they are not touching or crowded together. Cover bottom of pan with the beef broth. Bake 25 minutes or until the meatballs are just cooked though. Reserve pan juices for sauce. Serve as cooked with rice, or add a jar of Prego or Ragu tomato sauce and serve with pasta.

Note: If fresh herbs are used, ½ cup chopped fresh herbs is equivalent to 1 tablespoon dried herbs.

***Tip**: Oil should be used sparingly in mixing a dressing for marinating because meats and vegetables coated with oil will not absorb the vinegar and flavor of the herbs.*

GREAT SPAGHETTI

Anita Sisson
General Office CGP

2	pounds ground beef (preferably chuck or sirloin)
2	tablespoons olive oil
1	minced garlic clove
1	large onion (chopped)
10	white mushrooms (chopped)
1	chopped green pepper
1	(28-ounce) can chopped tomatoes
1	(8-ounce) can tomato sauce
1	(6-ounce) can tomato paste
¼	cup Heinz 57 sauce
¼	cup Worcestershire sauce
4	tablespoons or more oregano
4	tablespoons or more Italian seasoning
2	tablespoons basil
	Salt and pepper to taste
	Flax seed (optional)
	Spaghetti noodles or any other pasta noodles

Boil noodles until just tender. Brown ground beef in olive oil; then add chopped vegetables and simmer for 5 minutes. Add remaining ingredients. Simmer for 30 minutes. Serve over noodles with garlic bread and a salad.

If you have leftover sauce, add a package of your favorite chili seasoning mix, a can of black beans and a can of red kidney beans. Serve with crackers.

GROUND BEEF CASSEROLE

Dot Lundy
Sinclair-Oconee Ambassadors

1 (8-ounce) package noodles
1 pound ground beef
1 large onion
Salt and pepper to taste
1 (8-ounce) can tomato sauce
1 cup cottage cheese
1 cup sour cream
¼ teaspoon garlic powder (optional)
1 cup grated cheese

Cook noodles and drain. Brown ground beef and onion; drain and add salt and pepper. Add tomato sauce, cottage cheese, sour cream and garlic powder. Layer noodles in baking pan, then meat mixture, and then cheese. Repeat layers. Bake at 350 degrees for 30 minutes.

HAMBURGER CAKES WITH MUSHROOM SAUCE

Lula Greene
Macon CGP

1 ½ pounds ground chuck
1 teaspoon salt
1/8 teaspoon dry mustard
1 tablespoons grated onion
Few grains pepper
2 tablespoons meat drippings
1 (10 3/4)-ounce) can condensed mushroom soup
½ cup milk

Mix meat, salt, mustard, onion and pepper; form into cakes. Brown cakes on both sides in meat drippings. Combine soup and milk; pour over hamburgers. Cover and cook 10 minutes.

Yield: 4-6 servings

HAMBURGER NOODLE CASSEROLE

Marie Binion
Scherer CGP

1 (8-ounce) package medium egg noodles
3 pounds lean ground beef
1 (30-ounce) jar spaghetti sauce
2 tablespoons chili powder
2 tablespoons sugar
1 tablespoon salt
1 (4.5-ounce) jar sliced mushrooms (drained)
2 (3-ounce) packages cream cheese (softened)
10 green onions (chopped)
1 (16-ounce) carton regular or light sour cream
1-1½ cups grated medium sharp Cheddar cheese

Cook noodles according to package directions. Meanwhile, brown meat and drain off fat. Add spaghetti sauce, chili powder, sugar, salt and mushrooms to meat. In another bowl, mix cream cheese with a fork and add the green onions and sour cream. After noodles have finished cooking, drain and allow to cool about 5 minutes. In a large round casserole dish, layer the noodles, meat mixture and sour cream mixture; repeat in that order. Add one more layer of noodles and top off with grated cheese. Bake uncovered at 350 degrees for 30 minutes or until heated thorough. Can be frozen.

Yield: 10 servings

MARY'S AMISH STEAK

Angie Barnette
Plant Bowen CGP

1 pound ground beef
1 cup milk
1 cup cracker crumbs
¼ teaspoon salt
1 small onion (chopped)
1 (10 ¾-ounce) can cream of mushroom soup
1 cup water

Mix all ingredients except soup and water. Shape into loaf; let set 8 hours in refrigerator. Cut in slices and fry. Place in baking dish. Mix soup and water and spread on top. Bake at 325 for 1 hour.

MEATBALLS WITH CREAM SAUCE

Brenda Farr
Waycross CGP

Frozen meatballs (baked according to instructions)

Cream sauce:

2 tablespoons butter
2 tablespoons all-purpose flour
¼ teaspoon dried thyme
Salt and pepper to taste
1 (14-ounce) can chicken broth
2/3 cup heavy cream or half and half
2 tablespoons minced parsley

Melt butter in a saucepan over medium heat. Stir in flour, thyme, salt and pepper until smooth. Gradually add broth and cream; bring to a boil. Cook and stir for 2 minutes or until thickened and bubbly. Cook meatballs in oven and stir into sauce. Serve over egg noodles or pasta.

MEATLOAF

Richard Lane
Athens Ambassadors

2½	pounds lean ground chuck
¾	pound ground turkey
½	cup finely diced onions
1/3	cup finely diced green peppers
½	cup sour cream
2	tablespoons Worcestershire sauce
½	cup ketchup
2	tablespoons prepared horseradish
2	tablespoons prepared mustard
1	teaspoon salt
1 ½	teaspoons black pepper
1/3	cup oatmeal
3	tablespoons ketchup

Preheat oven to 350 degrees. Measure all ingredients and mix in large bowl. The best way to blend this perfectly is to get your hands into it and continuously turn until evenly mixed. Shape mixture into a loaf and put in greased baking pan. Put about 3 tablespoons ketchup in a line down the top of the loaf. Smooth ketchup over the entire loaf with your hands. Bake for approximately 1 hour and 15 minutes. Do not let the top burn.

Yield: 6-8 servings

Note: This is from Merry Ann Finch's recipe book. Merry Ann is the former owner of Café South in Milledgeville, Georgia. Permission to reprint is granted by Merry Ann Finch.

MEXICAN TOMATO BEEF PIE

Dale E. Callaway
Vidalia CGP

1 Pillsbury deep-dish piecrust
4 ripe, firm medium size tomatoes (or canned spice mixed tomatoes such as DelMonte basil w/herbs or Mexican recipe)*
Herbs and seasonings to taste (oregano, garlic powder, chives, green onions, basil, jalapeno, etc.)
1 (1 ¼-ounce) package dry taco seasoning mix
¼ cup mayonnaise
½ cup sour cream
1 cup shredded Cheddar cheese (or your favorite cheese)
1 medium onion (optional)
Jalapeno pepper slices (optional)
Parmesan cheese (optional)

Bake crust at 400 degrees for 5 minutes and then reduce oven temperature to 350 degrees. Brown beef in a skillet; drain grease; then add taco seasoning; drain any excess liquid. If you like the flavor of onions, brown the beef in a skillet with a medium size diced onion, then drain the liquid and add taco seasoning. (Too much liquid will make the pie watery, so drain well.) In a separate bowl, mix mayonnaise, sour cream and cheese. Peel tomatoes and slice ½ inch thick. Place tomatoes in the partially baked piecrust. Spread beef mixture on top of tomatoes. Spread mayonnaise mixture on top of beef. Seal pie crust edges with mayonnaise mixture. Bake pie at 350 degrees for 35 minutes or until lightly golden on top. Cool until firm before serving.

*If using canned tomatoes, pour tomatoes into a colander and drain excess liquid. Then use this as the first layer in the piecrust instead of tomato slices.

Suggestion: Place a few jalapeno pepper slices on top then sprinkle a little Parmesan cheese over pepper slices.

MOUNTAIN-STYLE ENCHILADAS

Jo Ellon Marden
Metro South CGP

Corn tortillas
Shredded cheese of your preference
Diced white or green onions
2-3 (10-ounce) cans enchilada sauce
Ground beef (cooked, drained and seasoned to taste)
Lettuce, tomatoes, black olives, green chilies, salsa (optional)

Fry corn tortillas in small pan of hot oil being careful to only cook on each side 30-45 seconds (just long enough to heat them thoroughly and make them pliable). Lay them on paper towels to drain and cool for handling. Spray baking dish before building your mountain-style enchiladas. First lay down one corn tortilla starting in the corner of the baking dish; spoon on the cooked ground beef; pour a couple of tablespoons of the enchilada sauce over the meat. Sprinkle with onions and cheese; then repeat for second layer. Each stack of two layers will be side-by-side in the baking dish. Don't pile too close together though; leave some room between stacks. Repeat as long as your ingredients last or as long as there is sufficient room in the baking dish. Gently pour the remaining enchilada sauce over all the stacks, trying not to disrupt your layers. Allow the sauce to flow into the bottom of the pan. Be sure you have plenty of cheese on the top layer! Bake at 350 degrees for 30 minutes, just long enough to heat thoroughly and melt all the cheese. Serve from the baking dish just as is, or add shredded lettuce, diced tomatoes, black olives, salsa and green chilies between the mountain-style enchiladas. It makes a very colorful presentation.

MUSHROOM BURGERS

Tommy Wood
Vidalia CGP

1-1 ½ pounds ground beef
1 small onion (chopped)
1 (10 ¾-ounce) cream of mushroom soup
1 soup can of water
1 (2-ounce) can mushrooms (optional)
Salt
Pepper
Garlic salt
1 package hoagie buns
Sliced American cheese

Brown ground beef and onions together. Drain excess fat off mixture. Add cream of mushroom soup, mushrooms (optional) and soup can of water. Add salt, pepper and garlic salt to taste. Let mixture simmer for about 15 minutes. Hollow out center of hoagie buns, reserving breadcrumbs. Add bread crumbs to meat mixture to absorb excess liquid. Line bottom of hoagie buns with slice of cheese and fill with meat mixture. Top with another slice of cheese. Bake in 350-degree oven until cheese is melted.

***Tip**: A roast with the bone in will cook faster than a boneless roast. The bone carries heat to the inside more quickly.*

OVEN BEEF PORCUPINES

Lane Coleman
Metro South Ambassadors

1 pound ground beef
½ cup uncooked regular rice
½ cup water
1/3 cup chopped or minced onion
1 teaspoon salt
½ teaspoon celery salt
1/8 teaspoon garlic powder
1/8 teaspoon pepper
1 (15-ounce) can tomato sauce
1 cup water (divided)
2 teaspoons Worcestershire sauce

Heat oven to 350 degrees. Mix meat, rice, ½ cup water, onion, salts, garlic powder and pepper. Shape mixture by rounded tablespoonfuls into balls. Place meatballs in ungreased 8x8x2-inch baking dish. Stir together remaining ingredients; pour over meatballs. Cover with aluminum foil; bake 45 minutes. Uncover and bake 15 minutes longer.

Yield: 4-6 servings

PAN ROASTED BEEF TENDERLOIN

Wanna Philpot
H. L. Thomas CGP

1 (3-pound) beef tenderloin
¼ cup olive oil
1 tablespoon kosher salt
1 tablespoon coarsely ground black pepper

Trim silver skin from tenderloin. Wash and dry well with paper towels. Tie the tenderloin with kitchen cotton string about every 2 inches so that meat will hold its shape. Rub tenderloin with olive oil, kosher salt and black pepper. Heat a large ovenproof pan on stove over high heat. Sear tenderloin on all sides until browned. Roast in oven 20-30 minutes turning tenderloin halfway through cooking for even browning. Use a meat thermometer to check temperature. When internal temperature reaches desired doneness (130 degrees – medium rare), remove from oven. Cover with foil and let rest 10 minutes before slicing.

PITA BREAD SUPPER

Betty Smith
Athens Ambassadors

1 pound ground chuck
1 pound hot sausage
1 large onion (chopped)
1 (13 ¼-ounce) can chopped mushrooms (drained)
1 (8-ounce) package cream cheese
¼ teaspoon garlic

In large skillet, brown meat and onions; add garlic, salt and pepper. Add cream cheese and mushrooms; mix well and simmer. Cut pita bread in half. Put mixture in pocket. Chop additional onion, tomatoes, cheese and lettuce, and put in small dishes. Good!

PRIZE-WINNING MEATLOAF
(Quaker Oats)

Wanna Philpot
General Office CGP

1 ½ pounds lean ground beef
1 cup tomato juice or tomato sauce
¾ cup Quaker oats (quick or old fashioned, uncooked)
1 egg or 2 egg whites (lightly beaten)
¼ cup chopped onion
½ teaspoon salt (optional)
¼ teaspoon black pepper

Heat oven to 350 degrees. In large bowl, combine all ingredients, mixing lightly but thoroughly. Press into 8x4-inch loaf pan. Bake 1 hour to medium (160 degrees) doneness, until not pink in center and juices show no pink color. Drain off juices.

Optional Glaze:
½ cup ketchup
½ cup brown sugar

Remove cooked meatloaf from oven. Mix ketchup and brown sugar. Spread over meat loaf. Return to oven for 5-10 minutes. Remove and let stand 5 minutes before slicing. Leftover meatloaf makes great sandwiches.

Yield: 6-8 servings

QUICK AND SIMPLE MEATBALLS

Wanna Philpot
General Office CGP

1 ½ pounds ground beef
¾ cup Quaker oats (quick or old fashioned, uncooked)
½ cup chopped onion or green pepper
½ cup tomato sauce or ketchup
1 egg
½ teaspoon salt (optional)
¼ teaspoon pepper

Heat oven to 400 degrees. Combine all ingredients; mix well. Shape into 1-inch balls. Place in shallow baking pan. Bake 18-20 minutes or until meatballs are to medium doneness (160 degrees). Serve immediately with sweet and sour glaze, sherried mushroom sauce or your own favorite sauce

Yield: 4 dozen

ROUND STEAK WITH ROSEMARY

Richard Lane
Athens Ambassadors

1 (2-inch-thick) top round steak
Meat tenderizer
4 tablespoons rosemary

Sprinkle steak generously with meat tenderizer. Poke deep with fork on both sides. Sprinkle approximately 2 tablespoons rosemary on each side, using heel of hand to press seasoning on steak. Broil 20 minutes each side. Do not grill.

SKILLET BBQ HAMBURGERS

Juanita Holton
Sinclair-Oconee Ambassadors

1 ½ pounds hamburger meat
1 egg
½ cup chopped onion
1 teaspoon salt
1/8 teaspoon pepper
¼ cup bread crumbs
2 tablespoons oil
1 cup barbecue sauce

Combine first 6 ingredients; mix lightly. Shape into large size hamburgers. Brown meat on both sides in hot oil. Remove burgers from pan long enough to pour off fat, but keep browned crumbs of meat. Place meat back in the pan, and pour barbecue sauce over the top. Cover and simmer for 15-20 minutes.

Yield: 6 servings

STEAK AND GRAVY

Kimberly Glissen
Brunswick CGP

1 (10 ¾-ounce) can cream of mushroom soup
1 (10 ¾-ounce) can cream of celery soup
1 (1.4-ounce) package onion soup mix
2-3 frozen cube steaks (thawed)

Put all ingredients into a Crock-Pot. Cook with low heat at least 3 hours. Serve with potatoes or rice. This is the kind of meal that can fix itself while you are at work or shopping.

Allowing 1 steak per person, this recipe can be increased to serve as many people as desired by increasing the amount of other ingredients.

DEER AND WILD RICE

Frances McClung
State President 1989

	Deer meat
1	(6-ounce) box wild rice
1	cup chopped celery
1	cup chopped onion
½	cup chopped green pepper
½	stick margarine
½	cup white rice
	Salt and pepper to taste

In large pot, cook deer meat with enough water to cover it. Boil meat until it falls off the bone. Remove meat from pot. Separate bones and chop the meat. Put meat back into pot and add other ingredients. Continue to cook until rice is tender, adding more water if necessary.

Yield: 8 servings

***Tip**: To separate frozen bacon quickly, heat a metal spatula over the stove burner; then slide it under each slice to separate it from the others.*

DEER FRIED STEAK

Jimmy Fountain
Metro South CGP

6 (4-ounce) portions of cubed deer steaks
¼ cup cooking oil
½ cup all-purpose flour
½ onion (sliced)
1 (10 ¾-ounce) can condensed cream of mushroom soup
½ cup water
Salt and pepper to taste

Cover the bottom of a large, heavy skillet with cooking oil. Turn to medium heat. Sauté onions until tender. Combine flour, salt and pepper. Using a meat mallet, tenderize the cubed deer steak. Dredge in flour mixture and place meat in skillet. Fry each side for 4-5 minutes over medium heat. Remove from skillet. Add cream of mushroom soup and water to drippings from steak. Add salt and pepper. Cook over medium heat stirring often. Return the cooked steaks to the gravy; place onions on top and turn heat to low. Cover and cook for 15-18 minutes over low heat.

FISH STEW

Frank McCloskey
General Office CGP

2 tablespoons olive oil
1 large onion
2 celery ribs (chopped)
2 cloves garlic (or more)
2 (6 ½ -ounce) cans chopped clams, including broth
1 (10 ¾-ounce) can tomato soup
1 (8-ounce) can clam juice
2 tablespoons tomato paste
1 pound grouper (or other "firm" fish) cut into 1-inch pieces
1 pound medium size peeled shrimp
2 tablespoons minced parsley
¼ teaspoon Cajun seasoning (or more)
Salt and pepper to taste

Heat oil in large, heavy pot on medium-high heat. Add onion, celery and garlic; sauté until onions are tender. Drain clams; save broth and add to pan. Stir in tomato soup, clam juice and tomato paste; bring to boil. Add fish, shrimp, parsley and seasoning. Reduce heat and simmer until shrimp and fish are cooked (3-4 minutes). Stir in clams. Season with salt and pepper.

GRILLED QUAIL

Garnett Grubb
Metro South CGP

8	Quail
	Bacon
½	cup Worcestershire sauce
¼	cup lemon juice
½	cup Italian dressing
1	teaspoon pepper
1	teaspoon Texas Pete hot sauce

Mix Worcestershire sauce, lemon juice, Italian dressing, pepper and hot sauce together for marinade sauce. Cover quail in the marinade and keep for at least two hours in refrigerator. Remove quail from marinade and wrap bacon around breasts, securing bacon strip with toothpicks. If you are using regular charcoal briquettes, make sure the fire is not too hot, or the bacon drippings will cause fire to flame up. Take time to burn off all the lighter fluid. Turn quail every 3 minutes. They should be done in 15 minutes or less.

Note: If you have propane or natural gas with one burner, then use same guidelines as above. If you have two burners, have one turned to medium and the other off. Place quail on grill over burner that is off for about 5 minutes because of flames from bacon drippings. Then place quail over the burner that is on medium to finish grilling, turning quail every 3 minutes. They should be done in 15 minutes or less.

Use same procedure for grilled Dove, but the cooking time will be 10-12 minutes.

QUAIL WITH SOUR CREAM AND BACON

Sherri King
General Office CGP

16 thin slices of Canadian bacon
Salt and pepper to taste
16 quail
16 slices regular bacon
1 cup sour cream
1 (10 ¾-ounce) can condensed cream of mushroom soup

Line a buttered 9x13-inch casserole dish with Canadian bacon. Top with seasoned quail wrapped in breakfast bacon. Combine sour cream and soup. Spoon mixture over birds. Bake uncovered at 275 degrees for 3 hours.

Yield: 12 servings

SMOTHERED DOVES

Mitzi Studstill
H. L. Thomas CGP

10-12 doves
Salt and pepper to taste
Flour
1 stick butter
1 cup water

Clean and wash doves thoroughly. Salt, pepper and lightly flour birds. Melt butter in an iron skillet. Sauté doves in butter over medium heat for approximately 15 minutes; remove from skillet. Add flour to butter and brown. Pour in 1 or more cups water to make gravy. Place doves in gravy. Cover and simmer for 2 hours.

Yield: 10-12 servings

SOUTHERN CATFISH STEW

Harry Flythe
Valdosta CGP

5 pounds catfish nuggets
5 pounds diced potatoes
3 pounds diced onions
1 tablespoon red pepper
1 tablespoon garlic
Salt and pepper to taste

Combine potatoes and onion in large cast iron pot. Cover with water. Bring to a boil and reduce heat. Then add red pepper, garlic, salt and pepper. Cook until potatoes are soft. Then add catfish and cook for 20 minutes on low heat.

SOUTHERN FRIED QUAIL

Mitzi Studstill
H. L. Thomas CGP

10-12 quail
Salt and pepper to taste
1 cup buttermilk
1 cup self-rising flour
1 cup Jiffy pancake mix
Cooking oil

Clean and wash quail thoroughly. Salt and pepper quail. Dip quail in buttermilk. Combine flour and pancake mix. Dredge quail in mix. In large skillet, place enough oil to half fill the skillet. Fry quail in hot oil.

Yield: 10-12 servings

VENISON ROAST

Jimmy Fountain
Metro South CGP

¼	cup plain flour
¾	teaspoon salt
1/16	teaspoon red pepper
	Dash of thyme
	Dash of cloves
	Dash of nutmeg
16-18	ribs of venison
2	tablespoons oil
3	large onions (thinly sliced)
2	cups fresh tomatoes (quartered)
1 ½	tablespoons Worcestershire sauce
4	drops Tabasco sauce
1 ½	cups Burgundy
½	small clove of garlic
	Salt and pepper to taste
1	(4-ounce) can mushrooms

Dredge meat in flour and seasonings. Heat oil; brown ribs and onion. Add tomatoes, Worcestershire sauce, Tabasco sauce, Burgundy and garlic. Cover pot tightly and cook 2 ½ hours at 350 degrees. Add salt and pepper. Stir in mushrooms. Bake at 350 degrees for 2 ½-3 hours.

Yield: 4 servings

VENISON STEW

Janice Blount
Smyrna CGP

2	pounds venison
1 ½	pounds stew beef
1	whole chicken
3	medium onions (diced)
3	medium potatoes (diced)
1-2	(14 ¾-ounce) cans cream style corn
1	(15 ¼-ounce) can whole kernel corn
1	(16-ounce) can Lima beans
1	(10-ounce) bottle Worcestershire sauce
1	stick margarine
	Salt and pepper to taste
	Cayenne pepper (optional)

Before cooking venison, rinse several times in cold water until it begins to turn white. This helps take out some of the wild taste. Cook meats separately until tender. Remove meat from bones. Reserve chicken both. Cut meat into cubes. In a large pot, combine all ingredients with 2 cups chicken broth. Cook over low heat for 2-3 hours. Add more broth as needed for desired consistency, stirring frequently.

Yield: 12 servings

APPLE-NUT STUFFED PORK CHOPS

Laura Miller
Carrollton CGP

½ cup butter or margarine
½ cup chopped onion
1/3 cup chopped walnuts
½ cup chopped apple
1 cup water or chicken bouillon
1 (8-ounce) package dried crumbly style herb seasoned stuffing
6 pork chops (2-2 ¼-inch thick with pocket cut in side to stuff)
2 tablespoons butter or margarine

Heat oven to 350 degrees. In 10-inch skillet, melt butter until sizzling; add onion. Cook over medium heat until tender (4-5 minutes). Remove from heat. Stir in walnuts, apple, water and stuffing mix. Fill pockets in pork chops with stuffing. In same skillet, melt 2 tablespoons butter. Brown pork chops on both sides. Place in 9x13-inch baking pan or dish. Cover and bake for 60-70 minutes or until no longer pink and thermometer reaches 170 degrees.

Yield: 6 servings

BAKED HAM WITH ORANGE GLAZE SAUCE

Ernest Teston
Altamaha Ambassadors

- 1 ½ pounds Hormel Cure 81 boneless ham
- 1 (11-ounce) can mandarin oranges (drained and cut into halves)
- ¼ cup Dijon mustard
- 1 cup brown sugar (packed)
- 2 tablespoons orange juice
- Whole cloves

Heat oven to 350 degrees. Spray a baking dish with Pam. Score the top of the ham, and then randomly stick in the cloves. In a medium-size bowl, mix together oranges, mustard, brown sugar and orange juice. Place ham into prepared baking dish, and then pour glaze sauce over the ham. Cover with foil or a lid; bake 1 hour. Remove foil and bake another 30 minutes, basting 2 or 3 times. Slice and serve with the glaze sauce on individual servings.

BAKED PORK CHOPS

Lois Sewell
Northeast Georgia Ambassadors

- 6 boneless pork chops
- 2 tablespoons shortening
- Salt and pepper to taste
- 1 medium onion (chopped)
- 2 tablespoons Worcestershire sauce
- 1/3 cup uncooked rice.
- 1 (10 ¾-ounce) can cream of chicken or mushroom soup
- 1 tablespoon ketchup

Cut fat from chops. Brown in two tablespoons shortening seasoned with salt and pepper. Drain off excess fat. Combine remaining ingredients and pour over chops. Cover and bake 45-60 minutes at 350 degrees.

You can use boneless chicken breasts instead of pork chops.

BROCCOLI HAM CASSEROLE

Marie Binion
Scherer CGP

1 (10-ounce) package frozen chopped broccoli
1 (5 -ounce) can Tender Chunk ham, turkey or chicken
1 cup cooked rice
½ cup buttered breadcrumbs
1 (10 ¾-ounce) can Cheddar cheese soup
½ cup sour cream

Cook broccoli until barely tender. Drain well; mix soup and sour cream together and stir into the broccoli. Add remaining ingredients to soup and sour cream mixture. Spoon into 1 ½ –quart casserole dish. Sprinkle with breadcrumbs. Bake in preheated oven at 350 degrees for 30-35 minutes.

Yield: 4-6 servings

CROCK-POT CRANBERRY PORK ROAST

Charline Hall
Metro East Ambassadors

3-4 pound boneless pork loin
¼ cup honey
1 cup fresh cranberries (ground) or 1 (16-ounce) can whole berry cranberries
1 teaspoon grated orange peel
1/8 teaspoon ground cloves
1/8 teaspoon ground nutmeg
Salt and pepper to taste

Sprinkle roast with salt and pepper. Place in Crock-Pot. Combine remaining ingredients and pour over roast. Cover and cook for 8-10 hours, starting on high and lowering heat to medium.

FRED'S SAUSAGE SPAGHETTI PRIMAVERA

Dot Hastings
Valdosta CGP

½ pound package spaghetti noodles
1 tablespoon olive oil
1-1½ pounds smoked or Kielbasa sausage cut into strips or ¼-inch slices
1 medium green bell pepper cut into strips or 1-inch squares
½ red onion cut into wedges
1 tablespoon parsley flakes
1 teaspoon salt
¼ teaspoon garlic powder
1 teaspoon marjoram leaves
1 dash cayenne pepper (or to taste)
½ cup grated Parmesan cheese

Prepare noodles according to package directions. Drain; do not rinse. Heat oil in large skillet. Add sausage and all remaining ingredients, except the cheese. Cook and stir over medium heat just until vegetables are crisp-tender. Toss together hot spaghetti, sausage mixture and Parmesan cheese. Serve immediately.

GLORIFIED PORK CHOPS

Verna Bennett
Statesboro CGP

6 pork chops
1 (10 ¾-ounce) can cream of mushroom soup
¼ cup or more of water

Brown chops; pour off fat. Stir in soup and water. Cover and cook on low heat for 45 minutes or until tender, stirring occasionally.

HAM AND BROCCOLI SUPREME

Del Clark
General Office CGP

2 tablespoons margarine
2 tablespoons all-purpose flour
1 cup milk
½ cup Miracle Whip salad dressing
¼ cup grated Parmesan cheese (plus extra for top)
1 (10-ounce) package frozen broccoli (cooked)
4 slices cooked ham
Dash of Worcestershire sauce

Make a cream sauce with margarine, flour and milk on stove. Add salad dressing, cheese and Worcestershire sauce; heat. Place broccoli and ham slices in four individual casserole dishes or one large one. Top with sauce. Sprinkle with additional cheese; broil until sauce is golden brown.

HAM AND SPAGHETTI CASSEROLE

Cindy Saunders Taylor
Heart of Georgia Ambassadors

1 cup milk
1 (10 ¾-ounce) can cream of mushroom soup
1 cup shredded Cheddar cheese
1 ½ teaspoons prepared mustard
1 (8-ounce) package spaghetti (broken, cooked without salt and drained)
1 ½ cups diced cooked ham
½ cup fine dry bread crumbs
2 tablespoons margarine (melted)

In 3-quart saucepan, gradually stir milk into soup until blended. Stirring constantly, cook 2 minutes over medium heat. Stir in cheese and mustard. Stir until cheese has melted. Remove from heat. Stir in spaghetti and ham until blended. Spoon into 10x6x2-inch baking dish. Mix bread crumbs and margarine. Sprinkle over top. Bake at 375 degrees for 25 minutes.

Yield: 4-6 servings

HAM SALAD

Charline Hall
Metro East Ambassadors

Cooked ham
2-3 boiled eggs (chipped fine)
1 green pepper (chipped fine)
Sweet pickle relish
Mayonnaise

Chip ham very fine by hand or in food processor. Add pickle relish and enough mayonnaise to make mixture hold together. This is good on toasted bread as a sandwich or use as a salad. It is a good way to use leftover ham.

HAM SLICES WITH APRICOT RAISIN SAUCE

Juanita Holton
Sinclair-Oconee Ambassadors

1 (15 ¼-ounce) can apricot halves
1 tablespoon margarine
Leftover baked ham or sliced precooked ham
2 tablespoons cornstarch
¼ cup orange juice
3-4 whole cloves
1/8 teaspoon ground ginger
½ teaspoon prepared mustard
1 teaspoon vinegar
2 tablespoons dark raisins
Dash of salt

Drain apricots (reserve juice). In large skillet melt margarine and fry ham. Place in serving dish; keep warm. Place apricots in blender; process ½ minute. Combine in skillet with mustard, vinegar, raisins, salt and apricot syrup. Cook, stirring until sauce boils ½ minute. Add apricots and heat; pour over ham. Serve with rice, yam, noodles, etc.

HAM STROGANOFF

Verna Bennett
Statesboro CGP

2 tablespoons butter or margarine
1-1½ pounds precooked ham (cut in strips)
½ cup minced onion
1 (4-ounce) can mushroom stems and pieced (drained)
1 (10 ¾-ounce) can condensed cream of mushroom soup
1 cup dairy sour cream

Melt butter in a 10-inch skillet over medium heat. Add ham strips an onion; sauté until onion is glossy (about 5 minutes). Stir in mushrooms and soup. Cover, reduce heat to low and simmer 10 minutes. Fold in sour cream and heat about 3 minutes. Do not allow mixture to boil. Serve over cooked rice or noodles.

Yield: 4 servings

HAM, CHEESE AND POTATO CASSEROLE

Marty Bleakley
Conyers CGP

2 cups diced cooked ham
2 cups grated Cheddar cheese
1 (2-ounce) jar pimentos (optional)
6 medium potatoes (cooked and diced)
3 tablespoons butter
1 ½ cups milk
3 tablespoons all-purpose flour
Salt and pepper to taste

Combine ham, cheese and pimentos and spread in bottom of buttered shallow 1½-2 quart baking dish. Cover with potatoes. Make a white sauce with butter, flour and milk. Season to taste. Pour over ingredients in dish. Bake in moderate oven (350 degrees) about 40 minutes.
Note: I have changed amounts, ground the ham and added sautéed onions. This recipe is hard to mess up and hard to beat.

MARINATED PORK TENDERLOIN

Debbie Burris
General Office CGP

2 cups vegetable oil
1/3 cup soy sauce
¼ cup honey
1 teaspoon onion powder
1 teaspoon garlic powder
Pork tenderloin (small to medium size)
Black pepper to taste
Lawry's seasoned salt to taste

Mix ingredients; pour over tenderloin. Marinate 6-8 hours. Roll in coarse black pepper and Lawry's seasoned salt. Grill until 160 degrees on meat thermometer.

Sauce:

½ cup mayonnaise
¼ cup sour cream
¼ teaspoon salt
¼ teaspoon pepper
¼ teaspoon garlic powder
2 teaspoons Dijon mustard
¼ teaspoon Worcestershire sauce

Blend together all ingredients; refrigerate. Serve on the side as a dip for pork.

PORK CHOP BAKE

Wanda Purcell
H. L. Thomas CGP

2 eggs (beaten)
Crushed Cheese Nips
Pork chops
1 (2.8-ounce) can onion rings
1 (15-ounce) can Veg-all

Dip pork chops in egg, and batter both sides of chops with crushed Cheese Nips. Bake on broiler pan in oven at 350 degrees. (Cooking time depends on thickness of chops.) Warm a can of Veg-all and drain. Place pork chop on individual plate; top with Veg-all, and then top with onion rings. Microwave for 15 seconds and serve.

PORK CHOP CASSEROLE

Tammy Canady
Vidalia CGP

Pork chops (browned)
1 large onion (chopped)
Idaho potatoes (sliced)
1 (10 ¾-ounce) can cream of mushroom soup

Brown pork chops (don't fully cook) in a small amount of grease in frying pan. Layer pan with sliced potatoes, chopped onion and ending with pork chops on top. Make gravy by pouring soup into drippings from pork chops. When gravy browns, add 1 soup can of water. Pour gravy over pork chops. Bake at 350 degrees for 1 hour.

PORK CHOP SKILLET DINNER

Mable Josey
Scherer CGP

Pork chops
1 green bell pepper
1 onion (chopped)
1 cup rice
1 (14 ½-ounce) can tomatoes

Fry pork chops and drain. Mix all other ingredients with rice. Pour over pork chops in a skillet and simmer until rice is tender. Ready to serve.

PORK LOIN ROAST

Betty Brown
Metro Central/Metro South Ambassadors

1 pork loin roast
Salt and pepper to taste
½ cup water

Place roast fat-side up in foil. Cut roast about ½ inch down the center. Add water, salt and pepper. Cover with foil and cook at 375 degrees for 35 minutes per pound. About ½ hour before roast is done, pour the following sauce over the roast and cook 30 minutes longer.

Sauce:
1 (12 ¾-ounce) jar apricot preserves
¼ teaspoon dry mustard
2 teaspoons soy sauce
1 tablespoon sugar
½ teaspoon salt

Boil ingredients 2-3 minutes. Pour over roast and cook 30 minutes longer. For extra large roast, double the sauce recipe. This sauce is also good on chicken.

PORK ROAST

Cindy Saunders Taylor
Heart of Georgia Ambassadors

1 pork loin roast (any size)
1 teaspoon onion powder
1 teaspoon garlic powder
1 teaspoon Worcestershire sauce
¼ teaspoon pepper
1 (15 ½-ounce) can sauerkraut (undrained)
1 teaspoon sugar (optional)

Put pork roast in a Crock-Pot. Add remaining ingredients. Cook on high for 2 hours. Reduce to low and cook overnight. Delicious and very tender.

ROASTED PORK TENDERLOIN

Margaret Logan
State President 1985

2 (1-pound) pork tenderloins
Salt and pepper to taste
Olive oil spray

Preheat oven to 325 degrees. Tie tenderloins together with string. Rub with salt and pepper, and spray with olive oil. Roast in open pan for 1 ½ hours. Spray several times to prevent drying out. Raise oven temperature to 350 degrees for 30 additional minutes. Internal temperature should be 160 degrees. Take out and allow to rest for 10 minutes before slicing into medallions. Serve with plum sauce.

Plum Sauce:

1 cup pitted and coarsely chopped black plums (3-4)
6 tablespoons orange juice
1 tablespoon fructose (if other sugar is used it will take a little more – taste)
2 tablespoons cider vinegar

Place plums in a nonreactive skillet or saucepan. Add orange juice, fructose and vinegar. Bring to a boil while stirring. Reduce heat to low and simmer for 5 minutes. Turn the plums over and simmer for another 10 minutes or until plums are very tender and the liquid is syrupy. Transfer to food processor and puree. Drizzle over pork and serve sauce on the side as well. (Can be stored in the refrigerator for up to 1 week or frozen for up to 6 months.)

SIMPLE GLAZED HAM

Jimmy Newton
Vidalia CGP

1 (10-pound) ham
1 (12 ¾-oucne) jar jelly (peach or apricot)
1 (5 ¼ -ounce) jar of Creole mustard
Splash of red wine vinegar or Cola

Score the ham with a large kitchen knife in diagonals every inch or so. Mix all other ingredients in a saucepan and heat just enough to melt sugar. Marinate ham overnight in a 2-gallon zip-lock bag, turning every now and then. Cover ham in baking dish with aluminum foil and cook at 300 degrees for approximately 4 hours. At last hour, remove foil and baste ham a couple of times with reserved marinade. (If a darker glaze is preferred, turn oven to broil for the last 2-3 minutes.)

SLOW-COOKED BARBECUE PORK

Wanna Philpot
General Office CGP

1 sliced onion
3 pounds boneless pork shoulder
1 (18-ounce) bottle barbecue sauce

Place sliced onions in Crock-Pot. Top with pork roast. Cook on low for 8-10 hours or on high for 4-6 hours. Take pork roast and onion out of the Crock-Pot and discard the leftover juice. Wash Crock-Pot. Shred the pork roast and return to crock-pot. Cover with barbecue sauce and cook on low for another 1-2 hours, stirring occasionally and adding more sauce if needed.

Yield: 8 servings

ALMOND CHICKEN

Tasha Hardegree
Customer Care Center CGP

8 boneless, skinless chicken thighs or breasts
¼ cup Italian dressing
1 cup chicken broth
2 cups green beans (trimmed, halved)
1 cup uncooked instant white rice
¼ cup sliced almonds

Toss chicken with dressing in resealable plastic bag. Add chicken with dressing to nonstick skillet on medium-high heat. Cook 4 minutes on each side or until browned. Stir in broth; bring to boil. Cover and simmer 10 minutes. Add beans; cook 5 minutes or until chicken is cooked through. Remove chicken from skillet. Add rice and almonds to skillet. Remove from heat. Cover and let stand 5 minutes. Serve chicken over rice mixture.

***Tip**: After washing chicken and poultry, rub pieces with lemon juice to help retard bacterial growth and to tenderize.*

***Tip**: For fresher tasting poultry and to help retard bacterial growth, soak poultry in heavily salted water. Rinse well before using.*

ANGIE'S TURKEY AND DRESSING

Angie Barnette
Plant Bowen CGP

	Cornbread, crumbled
½	cup melted butter
1	cup fat-free chicken broth
2 ½	cups diced chicken or turkey
½	cup chopped onions
½	cup mayonnaise
¾	teaspoon salt
2	eggs
1	cup milk
1	(10 ¾-ounce) can cream of mushroom soup
1	cup grated cheddar cheese

Combine first 7 ingredients and pour into casserole dish sprayed with Pam. Combine eggs and milk; pour over mixture. Spread soup over casserole. Bake at 350 degrees for 40 minutes. Sprinkle with cheese and bake 5 more minutes.

Note: I won 2nd place in the Southern Living Cooking School with this recipe.

BAKED CHICKEN ITALIAN STYLE ♥

Joe Hayes
Plant Yates CGP

4	boneless chicken breasts
1	(8-ounce) bottle fat-free low-calorie Italian dressing

Wash chicken. Place in baking dish. Pour dressing over chicken. Cover and refrigerate overnight to marinate. Turn chicken occasionally. Bake chicken in oven at 350 degrees for about 20 minutes, or grill on a Foreman grill or an outside grill.

Very tasty and low fat.

BARBECUE CHICKEN

Lane Coleman
Metro South Ambassadors

2-3 pounds chicken (quartered)
1 large onion (sliced)
1 clove garlic
1 quart water

Sauce:

1 teaspoon sugar
1 ½ teaspoons dry mustard
1 ½ teaspoons salt
¼ teaspoon black pepper
3 tablespoons Worcestershire sauce
1 ½ cups tomato juice
1/3 cup cider vinegar

Place chicken, skin-side down in a shallow open pan. Add onions, garlic and water. Bake in oven at 375 degrees for 1 hour, turning occasionally. Mix sauce ingredients together and boil for 10 minutes. Pour sauce over the chicken. Baste chicken every 15 minutes with the sauce. Bake until chicken is tender and sauce is reduced to a rich gravy, 1 ½-2 hours.

Note: If chicken is very tender before the sauce is reduced, you can pour off some of the sauce and boil it down to speed thickening process.

BARBECUE CHICKEN WRAPS

Christy Cochran
Metro West CGP

2 cups refrigerated shredded, fully-cooked chicken in barbecue sauce
4 slices precooked bacon (cut in pieces)
4 (10-12-inch) flour tortillas (heated)
1 cup shredded Cheddar cheese
1 cup purchased creamy coleslaw

In a small saucepan, cook chicken and bacon over medium heat for 5-10 minutes or until thoroughly heated, stirring occasionally. Spoon ½ cup chicken mixture down center of each warm tortilla. Top each with cheese. Spoon coleslaw down sides of each tortilla. Fold up bottom of each tortilla; fold in sides. If desired, enclose bottom of wraps in foil or waxed paper.

Ingredient Substitutions: Stir together 2 cups diced cooked chicken and ½ cup of your favorite barbecue sauce. Use colorful flavored tortillas instead of plain ones.

Kitchen Tip: Use finely or coarsely shredded cheese for these wraps; finely shredded cheese melts faster.

Serving Suggestion: Serve these sandwiches with fresh corn-on-the-cob, watermelon wedges and lemonade.

BEER BUTT CHICKEN

Dan Host
Statesboro CGP

1 small chicken (less than 2 pounds)
Seasoned salt
1 can cheap beer (Keystone works best)
Barbecue sauce

Cover chicken with seasoned salt and place in a zip-lock bag overnight. Preheat grill to 200 degrees. Open can of beer. Shove the open can of beer inside the chicken (like stuffing a turkey). Sit the can on the grill. The chicken will stand up, if you have done it correctly. Cook for about 2 hours at 200-250 degrees. Chicken is done when the legs feel like they are hanging on by just the skin. (For best results use a smoker or indirect heat.) Remove chicken. Do not drink the leftover beer! Add barbecue sauce and enjoy.

BROCCOLI CHEESE CHICKEN

Audrey Wimberly
State President 1994

1	tablespoon margarine
4	skinless, boneless chicken breast halves (about 1 pound)
1	(10 ¾-ounce) can broccoli cheese soup
1	(10 ¾-ounce) can cream of broccoli soup (optional)
1/3	cup water or milk
¼	teaspoon pepper
2	cups broccoli florets

In skillet over medium heat, cook chicken in hot margarine for 10 minutes or until browned on both sides; spoon off fat. Stir in soup(s) and water or milk; heat to boiling. Add broccoli. Reduce heat to low. Cover and simmer 10 minutes or until chicken is fork-tender and broccoli is done, stirring occasionally.

CHEDDAR CHICKEN WITH WARM BLACK BEAN SALSA ♥

Alice Claxton
Altamaha Ambassadors

4	(3-ounce) boneless chicken breasts (sliced ¼-inch thick)
½	teaspoon dried oregano (crumbled)
¼	teaspoon salt
1/8	teaspoon freshly ground pepper
¾	cup shredded reduced-fat sharp Cheddar cheese (divided)
1	(14 ½-ounce) can Mexican-style stewed tomatoes or a jar of salsa
1	(15-ounce) can black beans, rinsed and drained
2	tablespoons chopped cilantro (optional)

Spray large skillet with cooking spray and heat. Sauté chicken until lightly browned, about 3 minutes. Then sprinkle with oregano, salt and pepper. Turn chicken over and sauté until cooked through, about 3 minutes longer. Sprinkle chicken with cheese, reserving 1 tablespoon. Bring tomatoes and beans to boil in small saucepan. Top chicken with black beans, salsa, remaining cheese and cilantro.

Yield: 4 servings

***Tip**: Rub the skin of a chicken with mayonnaise before baking; the skin will crisp and brown.*

CHICKEN AND DRESSING #1

Edna Dees
Altamaha Ambassadors

Cornbread:

4 ½	cups plain cornmeal
3	eggs (beaten)
1 ½	cups self-rising flour
1 ½	teaspoons salt
1	teaspoon soda
2	teaspoons baking powder
2	tablespoons sugar
	Buttermilk

Mix cornmeal, salt, soda, baking powder, sugar and beaten eggs with enough buttermilk to make a soft mixture. Bake in 2 large frying pans greased with shortening at 400 degrees until brown and firm.

Dressing:

	Cornbread
1	(14-ounce) can Sweet Sue or Swanson chicken broth
1	large hen (boiled for extra broth)
1	extra large yellow onion (sautéed)
1	sleeve saltine crackers
1 1/3	cups cooked grits
3	slices toasted bread
6	eggs (beaten)
	Accent to taste

Crumble cornbread in a large bowl. Add sautéed onions, saltine crackers, cooked grits, toasted bread, eggs and plenty of chicken broth. (Use the broth from hen that was cooked and canned broth.) Keep adding broth until mixture is at desired consistency. Add salt, pepper and Accent; mixing thoroughly. Place in two 11x14-inch baking dishes. Bake at 400 degrees until firm and brown. If both dishes are not needed, one can be frozen.

Yield: 30 servings

CHICKEN AND DRESSING #2

Peggy Gunter
Rome Ambassadors

	Packaged cornbread mix
4-5	boiled, split chicken breasts (reserve broth)
1	(10 ¾-ounce) can cream of chicken soup
½	soup can of water
6	slices white bread (torn into small pieces)
	Salt, pepper and sage to taste
2	eggs
½	cup chopped onions
¼	cup celery

Make 1 large pan of cornbread as directed on the package and cool. Spray a 9x13-inch baking dish with Pam and set aside. In a large boiler, cook split chicken breasts until done. Save broth for the dressing. Cool chicken, cut in small chunks, and place in casserole dish. Spread 1 can of chicken soup mixed with ½ soup can of water on top of chicken. In large bowl, crumble cornbread, torn white bread, salt, pepper and sage. (The sage is very important for flavor.) Mix in eggs, chopped onions and celery. Add chicken broth and mix to a medium consistency. Pour on top of chicken and bake at 425 degrees for about 35 minutes.

CHICKEN CASSEROLE #1

Verna Bennett
Statesboro CGP

4-6	pieces of chicken breasts
1	(10 ¾-ounce) can cream of mushroom soup
1	(1-ounce) envelope of onion soup mix
2	large Irish potatoes (peeled and sliced)
	Salt and pepper to taste

Place salted and peppered chicken in casserole dish. Cover chicken with potatoes. Pour soup over potatoes, and sprinkle onion soup on top. Cover and bake at 375 degrees for 1 hour.

Yield: 4 servings

CHICKEN CASSEROLE #2

Doniver Black
Austell CGP

4 whole chicken breasts (boiled, boned and cubed)
2 cups chicken broth (reserved from the boiled chicken)
1 (10 ¾-ounce) can cream of mushroom soup
1 (10 ¾-ounce) can cream of chicken soup
1 cup sour cream
1 (8-ounce) can water chestnuts (drained and sliced)

Mix all ingredients except chicken with fork and set aside.

Crust:
1 (16-ounce) box Escort crackers
1 stick butter (melted)

Crush crackers and reserve 1 cup to sprinkle over top. Mix remaining cracker crumbs and butter to make a crust in a large baking dish. Put chicken on top of crust. Mix soups, water chestnuts and sour cream; pour over chicken. Top with remaining cracker crumbs. Bake at 350 degrees until hot and bubbly, about 20 minutes.

CHICKEN CASSEROLE #3

Margaret Cooper
State President 1965

1 whole chicken or 4-5 chicken breasts
1 stack Ritz crackers (crushed)
1 (10 ¾-ounce) can cream of chicken soup
1 stick butter or margarine (melted)
1 cup sour cream
1 or more teaspoons poppy seeds

Cook, bone and cut up chicken; spread in bottom of oiled or sprayed 9x13-inch casserole dish. Mix soup and sour cream and pour over chicken. Mix cracker crumbs, butter and poppy seeds; spread over the top. Bake at 325 degrees for 30 minutes or until bubbly hot. May be served as is or over hot rice.

CHICKEN CASSEROLE #4

Barbara Fuquea
Austell CGP

1 cup white rice (not instant)
2 cups water
4 chicken breasts or 3 (4.5-ounce) cans chicken
¼ cup mayonnaise
½-1 cup chicken broth or broth drained from canned chicken
1 (10 ¾-ounce) can cream of mushroom soup
½ stick margarine (softened)
½ (16-ounce) package Pepperidge Farm herb stuffing mix (divided)

Prepare rice in water; bring to boil, stirring 1 minute. Turn to low heat; put lid on pot and simmer for 20 minutes. Mix chicken, mayonnaise, broth and mushroom soup and stir into cooked rice. Spray casserole dish with Pam and sprinkle a little stuffing mix in bottom. Pour in chicken and rice mixture. Melt butter and add to remaining stuffing mix to make topping. Sprinkle over casserole. Bake at 375 degrees for 30 minutes or until bubbly.

CHICKEN CASSEROLE #5

Ruby Griffin
Southwest Georgia Ambassadors

1 chicken (boiled, deboned and chopped)
1 (10 ¾-ounce) can cream of chicken soup
1 (10 ¾-ounce) can cream of mushroom soup
1 (10-ounce) can Rotel tomatoes
½ cup chopped onions
½ cup chopped bell pepper
1 (12-ounce) bag Taco chips (crushed)
1 cup grated Cheddar cheese
1 cup grated Velveeta cheese

Sauté onions and bell pepper; add soups and tomatoes. In greased casserole dish, layer ½ of chips, ½ of chicken, ½ of sauce and ½ of cheese. Repeat layers. Bake 20 minutes at 350 degrees.

CHICKEN CASSEROLE #6

Mamie Mobley
State President 2001

4	large chicken breasts (cooked and chopped)
½	cup mayonnaise
½	cup chopped onions
2	eggs (divided)
1	stick butter (melted)
2 ½	cups chicken broth (canned broth can be used)
1	(6-ounce) package chicken flavor Stove Top stuffing mix
1	cup milk
1	(10 ¾-ounce) can cream of chicken soup

Combine chicken, mayonnaise and chopped onion; set aside. Combine 1 egg, butter, chicken broth and stuffing mix; set aside. In small bowl, beat the other egg and milk together. Spray large baking dish with cooking spray. Pour half of the stuffing mixture in bottom of dish; then layer with chicken mixture. Add 2nd layer of stuffing mixture. Pour egg and milk mixture on top. Then pour soup on top. Preheat oven to 350 degrees and bake for 45 minutes.

***Tip**: Cooking bags are great, especially for poultry. It cuts the cooking time. Add any kind of liquid to make great gravy.*

CHICKEN CASSEROLE #7

Audrey Wimberly
State President 1994

2 cups cooked and diced chicken
1 cup cooked rice
1 onion (diced)
1 cup celery (optional)
1 (8-ounce) can water chestnuts (diced)
¾ cup mayonnaise
1 (10 ¾-ounce) can cream of chicken soup

Mix all ingredients and put into buttered casserole dish. Cook at 350 degrees until bubbly in center. Add topping about 5 minutes before casserole is done.

Topping:
½ stick margarine
1 cup crushed potato chips

CHICKEN CASSEROLE #8

Audrey Wimberly
State President 1994

4 cups cornbread
2 ½ cups diced cooked chicken (4 breasts)
3 ½ cups chicken broth
1 stick butter (melted)
¾ teaspoon salt
2 eggs (beaten)
½ cup mayonnaise
½ cup chopped onion
1 (10 ¾-ounce) can cream of mushroom soup

Mix all ingredients. Pour into 9x13-inch baking dish. Cover with Saran Wrap and refrigerate overnight. Bake at 350 degrees for 40 minutes.

CHICKEN CORDON BLEU

Anita Rainey
Athens Ambassadors

Boneless chicken breasts
Dried beef
Mozzarella cheese
2 cups sour cream
2 (10 ¾-ounce) cans cream of mushroom or cream of chicken soup

Flatten chicken breasts. Cut cheese into small squares. Put cheese and dried beef in chicken breast and roll up, securing with toothpick. Place rolled chicken breasts in a large baking dish. Mix sour cream and soup. Pour over chicken rolls and cover with foil. Cook covered for 1 hour at 250 degrees. Remove foil and cook another hour uncovered.

***Tip**: When frying, turn a metal colander upside down over the skillet. This allows steam to escape, but keeps the fat from spattering.*

***Tip**: A half-teaspoon of dry mustard, a dash of cinnamon or cayenne pepper added to a flour mix for frying chicken adds a great flavor.*

CHICKEN DIVAN

Margaret Cooper
State President 1965

1 (10-ounce) package frozen broccoli (or fresh broccoli)
½ teaspoon curry powder
4 chicken breasts cooked or 1 whole chicken cooked and boned
½ cup grated Cheddar cheese
1 (10 ¾-ounce) can cream of chicken soup
½ cup bread crumbs
1/3 cup mayonnaise
4 tablespoons melted butter
½ teaspoon lemon juice

Cook broccoli and drain. Arrange broccoli in greased 7x11-inch casserole dish. Place chicken on top of broccoli. Combine mayonnaise, soup, lemon juice and curry powder; pour over chicken. Sprinkle with cheese. Mix crumbs and butter; sprinkle over cheese. Bake 25 minutes at 350 degrees.

Similar recipe submitted by:
Lola Moreland
Southwest Georgia Ambassadors

CHICKEN ENCHILADAS

Wanna Philpot
General Office CGP

1 fresh roasted chicken (skin discarded and meat pulled off in large chunks)
1 (15-ounce) pinto or black beans (drained and rinsed)
2 cups salsa (divided)
2 cups shredded Cheddar or Monterey Jack cheese (divided)
8 (8-inch) flour tortillas

Preheat oven to 350 degrees. Spray a baking pan with nonstick cooking spray. In a bowl, combine chicken, beans, 1 cup salsa and 1 cup cheese. Divide mixture evenly among tortillas. Roll up tortillas and place seam-side down in the baking pan. Top with remaining salsa and sprinkle with cheese. Bake for 15-20 minutes or until cheese melts and enchiladas are heated through.

Yield: 4 servings

CHICKEN IN A ROLL

Audrey Wimberly
State President 1994

4	chicken breasts (boiled)
8	crescent rolls
1	(10 ¾-ounce) can cream of chicken soup
½	stick butter (melted)
1	(8-ounce) carton sour cream
1	(8-ounce) package shredded cheese

Cut each chicken breast in half. Roll crescent rolls around chicken breasts. Place in large casserole dish. Mix soup, butter, sour cream and cheese. Pour over chicken rolls. Bake at 350 degrees for 1 hour.

***TIP**: To reduce fat and cholesterol, remove skin from chicken before cooking.*

CHICKEN PIE

Mildred Kirkland
Golden Isles Ambassadors

1 whole fryer
Salted water
2 cups chicken broth
1 (10 ¾-ounce) can cream of chicken soup.

Boil chicken in salted water until tender. Remove meat from bones, reserving 2 cups of broth. Put chicken in a 9x13-inch pan. Mix chicken broth and soup together; pour over chicken.

Crust:
1 ½ cups milk
1 ½ cups Bisquick
¼ stick margarine

Mix milk and Bisquick and pour over chicken (do not stir). Melt margarine and pour over Bisquick mixture (do not stir). Bake at 400 degrees about 45 minutes.

CHICKEN POT PIE

Sarah Payne
Metro South Ambassadors

2 (10 ¾-ounce) cans cream of chicken soup
2 (4.5-ounce) cans Swanson white and dark chicken
1 (15-ounce) can Veg-all
1 package refrigerated piecrust (2 crusts)

Drain cans of chicken and Veg-all. Combine all ingredients. Spoon into pie shell. Cover with remaining crust. Cut slits in top of pie crust. Bake 40 minutes at 375 degrees or until browned.

CHICKEN QUESADILLAS

Debby Maddox
Forest Park CGP

3	boneless, skinless chicken breasts (cut into small pieces)
½	teaspoon salt
2	cloves garlic (chopped)
1	teaspoon chili powder
1	tablespoon ground cumin
1	tablespoon oil
1	package fresh mushrooms
	Burrito-size flour tortillas
1	(8-ounce) package Mexican cheese mixture
	Lettuce
	Tomatoes
	Sour Cream
	Salsa

Mix chicken, garlic, salt, chili powder and cumin together. Grease skillet with oil. Pour mixture into the skillet and cook over medium heat until chicken is half done. Add mushrooms and continue cooking until chicken is done. Turn heat to low.

Put tortilla on skillet or griddle at 350-400 degrees. Put cheese on one side, and then put chicken mixture over cheese. Add more cheese on top of chicken. Fold other side over and cook for 1-2 minutes; then flip. Keep cooking and flipping until crunchy and brown. Cut with pizza cutter. Serve with lettuce, tomato, sour cream and salsa.

CHICKEN STROGANOFF
(Crock-Pot Style)

Steve and Cheryl Smetts
Plant Hammond CGP

1 pound frozen boneless, skinless chicken breast
1 (10 ¾-ounce) can fat-free cream of mushroom soup
1 (16-ounce) carton of fat-free sour cream
1 (1.4-ounce) envelope dry onion soup mix

Put frozen chicken in bottom of Crock-Pot. Mix soup, sour cream, and soup mix; pour over chicken. Cook on low for 7 hours. Serve over rice or noodles.

Yield: 6 servings

CHICKEN-RICE CASSEROLE

Kristi Dow
General Office CGP

1 (10-ounce) can chicken
1 cup rice (cooked)
1 (8-ounce) carton sour cream
1 (10 ¾-ounce) can cream of mushroom soup
Garlic Salt to taste
Pepper to taste
1 (8-ounce) can sliced water chestnuts (drained)
1 sleeve Ritz crackers (crushed)
Poppy seeds
½ stick butter (melted)

Put chicken as first layer in casserole dish. Spread rice over chicken. Mix sour cream, soup, garlic salt and pepper and cover rice with soup mixture. Layer water chestnuts over mixture. Top with cracker crumbs. Pour melted butter over cracker crumbs and sprinkle poppy seeds on top. Bake at 350 degrees for 30 minutes.

CHICKEN/WILD RICE CASSEROLE

Jean McAnally
Southwest Georgia Ambassadors

2	whole fryers
1-2	cups water
1 ½	teaspoons salt
1	cup sherry
½	teaspoon curry powder
1	medium onion
½	cup sliced celery
1	pound fresh mushrooms
¼	cup margarine
2	(6-ounce) packages Uncle Ben's long grain wild rice and seasoning
1	cup sour cream
1	(10 ¾-ounce) can cream of mushroom soup

Place chicken in pot; add water, sherry, salt, curry powder, onion and celery. Bring to a boil; cover and cook 1 ½ hours or until done. Remove from heat. Reserve broth. Remove chicken from bones and cut into bite-size pieces. Sauté mushrooms in butter until golden brown. Use chicken broth to prepare rice according to package directions. Combine chicken mixture, rice and mushrooms and mix. Blend sour cream and soup together and toss with chicken mixture. Put into a 4-quart casserole; cover with foil and bake at 350 degrees for 1 hour.

Yield: 12-15 servings

COUNTRY CAPTAIN
(President Roosevelt's favorite dish)

Jo Jones
Metro South Ambassadors

1 hen or 2 small fryers*
3 green bell peppers (chopped fine)
1 clove garlic
1 cup nuts (optional)
1 (28-ounce) can tomatoes
1 teaspoon curry powder
1 (6-ounce) can tomato paste
3 chopped onions
1 cup raisins
Salt and pepper to taste
1 (13 ¼-ounce) can mushrooms
1 teaspoon thyme
1 cup chicken broth
Yellow rice (cooked)

Boil chicken and take off bone. Sauté all seasonings in butter until onion and pepper are done. Then pour a cup broth mixed with the cut up chicken over this and simmer 1 hour. Serve over yellow rice.

*Depending on whether you are preparing for a small or large dish. If it is a small dish, use half the ingredients.

CRANBERRY CHICKEN

Kimberly Glisson
Brunswick CGP

8 chicken breast halves (skinned and boned)
1 (16-ounce) can whole berry cranberry sauce
1 (1-ounce) envelope dry onion soup mix
1 (16-ounce) fat-free French dressing

Place chicken in 9x13x2-inch ungreased baking dish. Combine cranberry sauce, onion soup mix and dressing; mix well. Pour sauce over chicken and marinate overnight in refrigerator. Bake covered at 350 degrees for 1 hour. Remove cover and bake an additional 20 minutes or until tender.

Yield: 8 servings

CROCK-POT CHICKEN 'N' DRESSING

Leola Adams
Hartwell CGP

1 medium hen, cooked and deboned (save enough broth to fill one soup can)
2 (10 ¾-ounce) cans cream of chicken soup (divided)
1 stick margarine (melted)
2 eggs
2 ½ cups cornbread (crumbled)
1 cup white bread or biscuits (crumbled)
1 medium onion (chopped)
Salt and pepper to taste

Mix cornbread, biscuits, eggs, butter, salt, pepper, onion, 1 can soup and 1 soup can of chicken broth. Spray Crock-Pot with Pam. In bottom of Crock-Pot, place ½ can undiluted soup. Alternate layers of chicken and dressing, ending with chicken on top. Add remaining half can cream of chicken soup and cook on low for 3 hours. Serve from the crock-pot.

"DOWN UNDER" HENS ♥

Tom Wigley
State President 2005

1 (12 ¾-ounce) jar sugar-free apricot preserves
2 large Cornish game hens

Puree the jar of preserves. Split the hens in half. Arrange in baking pan and baste with pureed preserves. Bake at 325 degrees for 30 minutes or until done, basting frequently.

EASY CHICKEN PIE

Brenda Farr
Waycross CGP

1 medium-size chicken (cooked)
2 cups chicken broth
1 (10 ¾-ounce) can cream of chicken soup
1 (16-ounce) package frozen mixed vegetables
1 stick margarine (melted)
1 cup self-rising flour
1 cup buttermilk

Cut chicken into bite-size pieces. Put in a well-greased 2-quart casserole or baking dish. In a saucepan or microwave, mix soup with chicken broth and frozen vegetables and bring to a boil; pour over chicken. Combine melted butter with pepper, flour and buttermilk. Mix well to form batter and spoon over the top of the chicken. Bake at 425 degrees for 25-30 minutes.

Similar recipe submitted by:
Jewel Lewis
Statesboro CGP

EASY OVEN-FRIED CHICKEN BREASTS

Helen Plunkett
Metro East Ambassadors

6-8 boneless chicken breasts
Buttermilk
Salt and pepper to taste
Corn flakes
Butter
Paprika to taste

Soak chicken breasts in buttermilk overnight or at least 2 hours. Drain and season with salt and pepper. Place corn flakes in a zip-lock bag; close bag and crush with rolling pin. Dip chicken in crumbs. Place in baking pan; dot with butter and sprinkle with paprika. Bake covered with foil at 325 degrees for 45 minutes. Remove foil and bake another 15 minutes to brown. This is so easy and so delicious.

FRIED CHICKEN

Mary Short
Athens Ambassadors

1 whole chicken (cut into pieces)
2 cups all-purpose or self-rising flour
1 tablespoon salt
Vegetable oil (2" deep in skillet)
1 tablespoon black pepper

Wash and drain chicken. In large bowl, combine flour, salt and pepper. Roll chicken in flour mixture. Heat oil in large iron skillet to 350 degrees. Place all chicken pieces in hot oil. Cook 8-10 minutes on each side. When well done, place newspaper covered with paper towels on platter and lay chicken on this to drain.

FRIED TURKEY #1

Jewel Lewis
Statesboro CGP

1	cup water
2	tablespoons salt
2	tablespoons Accent
2	tablespoons white pepper (powder)
4	tablespoons Tabasco sauce
2	ounces liquid garlic juice
2	ounces liquid onion juice
¼	pound liquid Parkay margarine
4-6	ounces cayenne pepper
5	gallons vegetable oil

Heat water, salt, Accent, pepper, Tabasco sauce, garlic juice and onion juice; pour in liquid Parkay margarine to melt. Inject turkey every inch with mixture. Use all of it! Hand rub cayenne pepper* over outside of turkey, rubbing in well. Marinate 18-24 hours in refrigerator before cooking. Heat vegetable oil to 375 degrees. Place thermometer inside of pot while cooking to maintain temperature as closely as possible. Use cooking pot with basket, or insert copper wire through cavity and hang wire over edge of pot to keep turkey from touching bottom of pot. (Turkey goes in headfirst.) Cook 45 minutes.

*Use all of cayenne pepper; it will not be too hot.

FRIED TURKEY #2

Debby Maddox
Forest Park CGP

1	12-pound turkey
3	gallons peanut oil
	Seasoned salt
	Lemon pepper
	Garlic salt
	Black pepper
2	cloves garlic

Thaw turkey and season with salts and peppers. Apply generously with special emphasis on the interior of the turkey. Pierce turkey all over with a fork. Place turkey in heavy plastic bag and marinate 1-3 days in refrigerator. Place garlic cloves in oil (prevents oil from burning) and bring oil to around 375 degrees. Turkey is to be cooked at 350 degrees; the extra 25 degrees allows for the oil cooling once the turkey is added. Using gloves and two long forks slowly lower turkey into oil, breast-side up. Fill turkey cavity with oil and allow oil to stabilize, being careful that oil does not overflow. Cook turkey for approximately 45 minutes. The turkey will usually start floating when it is close to done.

Note: Rule of thumb for frying turkey is 3 ½ minutes per pound.

HONEY CHICKEN WINGS

Diane Wynn
Customer Care Center CGP

2	limes
	Lime zest
½	cup honey
4	garlic cloves (crushed)
2	tablespoons soy sauce
¼	teaspoon hot pepper sauce
4	pounds chicken wings (rinsed and patted dry)

In a large bowl, combine lime zest and juice with honey, garlic, soy sauce and hot pepper sauce. Add chicken wings and toss to coat. Cover with plastic wrap; then refrigerate for about 3-8 hours. Preheat oven to 450 degrees. Line 2 rimmed baking sheets with foil. Remove wings from marinade and place on baking sheets; reserve marinade to brush wings. Roast 15 minutes. Baste both sides of wings with reserved marinade. Continue roasting until cooked through, 25-30 minutes. Serve hot.

ITALIAN CHICKEN

Susan Cantrell
Carrollton CGP

1 large hen
4-6 cups water
1 (16-ounce) package thin spaghetti
4-5 cups broth
1 (16-ounce) package Velveeta cheese (cut into chunks)
1 (10-oune) can Rotel Mexican tomatoes
1 (15-ounce) can English peas
1 (4-ounce) can diced green chilies

Cook hen in water until done; reserve broth. Cook spaghetti in 4-5 cups broth. Do not drain. Add Velveeta cheese, tomatoes, English peas and green chilies. Add all this while the spaghetti and broth are still hot. Dice chicken and add to mixture. Cover with foil and bake 35 minutes at 350 degrees; then uncover and bake 5-10 minutes more.

Note: If recipe is divided, adjust baking time.

ITALIAN CHICKEN BREASTS

Sheila Smith
Albany CGP

6-8 chicken breast halves
1/3 cup or more Italian salad dressing
½ cup Italian bread crumbs
1/3 cup freshly grated Parmesan cheese
¼ teaspoon garlic salt
¼ teaspoon black pepper

Preheat oven to 350 degrees. Wash chicken breasts and pat dry. Coat each breast with salad dressing. Mix remaining ingredients and coat each piece of chicken. Sprinkle remaining mixture evenly over the top. Place in a shallow pan; cover and bake for 50 minutes. Uncover and bake an additional 15 minutes.

LEMON-BROCCOLI CHICKEN

Linda Stephens
Athens Ambassadors

4 boneless, skinless chicken breasts
1 tablespoon vegetable oil
1 (10 ¾-ounce) can cream of broccoli soup (undiluted)
¼ cup milk
2 teaspoons lemon juice
1/8 teaspoon pepper

Brown chicken in oil in large skillet over medium heat for 5 minutes on each side. Combine soup, milk, lemon juice and pepper, stirring well. Pour over chicken. Cover and reduce heat to simmer for 5-10 minutes until chicken is done.

Yield: 4 servings

LEMON-GINGER GRILLED CHICKEN

Jan Kirkland
West Georgia Ambassadors

1 whole chicken (split)
Lemon Juice
Salt
Pepper
Vegetable oil to cover chicken
1 clove garlic (minced)
Fresh ginger (minced)
Cajun spice
Crumbled feta or goat cheese (optional)

Split chicken and lay flat; cover with lemon juice and spices to taste. Refrigerate several hours. Rub chicken with oil and place minced garlic and ginger under skin and on top of chicken. Grill or broil at 375 degrees until browned and juices run clean. Sprinkle crumbled feta or goat cheese on cooked chicken.

LOUISIANA CHICKEN CASSEROLE

Sarah Salter
Metro West Ambassadors

3-4 cups chopped, cooked chicken
1 onion (grated)
1 (2 ¼-ounce) package sliced almonds
1 cup chopped celery
2 cups cooked rice
4 boiled eggs (sliced)
Potato chips (crushed)
Cheddar cheese (grated)

Layer first six ingredients in large, rectangular pan.

Sauce:
2 tablespoons lemon juice
2 (10 ¾-ounce) cans cream of mushroom soup
1 cup mayonnaise
½ cup chicken broth

Mix ingredients and pour over chicken and rice in casserole dish. Top with crushed potato chips and grated cheese. Bake 45 minutes at 350 degrees.

Note: Better if made 24 hours in advance and kept covered in refrigerator; then remove cover and bake.

Leftovers freeze well.

MEDITERRANEAN CHICKEN AND PASTA

Wendy Jackson
Clayton CGP

1 (8-ounce) package penne pasta (cooked)
3 boneless chicken breasts (cooked, cut into 1-inch pieces)
2 tablespoons olive oil
1 (8-ounce) package fresh mushrooms (any variety)
1 (14 ½-ounce) can petite cut diced tomatoes with garlic and olive oil
3 cloves garlic
½ cup chicken broth
¾ cup white cooking wine
1 teaspoon dried basil
Grated cheese

Sauté mushrooms and garlic in olive oil for 5 minutes. Add remaining ingredients except pasta and cheese. Heat thoroughly. Serve over pasta; top with grated cheese.

MEXICAN CHICKEN CASSEROLE

Wanda Purcell
H. L. Thomas CGP

4-6 chicken breasts (cooked and broth reserved)
½ cup chopped green pepper
¾ cup chopped onion
1 (10-ounce) can Rotel tomatoes
½ pound Velveeta cheese (cubed)
2 (10 ¾-ounce) cans cream of chicken soup
1 (12-ounce) bag Doritos (crushed and divided)

Cut up cooked chicken and set aside. Soak half of the Doritos in a small amount of chicken broth for 5 minutes. Put soaked Doritos in bottom of 9x13-inch baking dish. Layer chicken, pepper, onions and cheese. Mix tomatoes and soup together and spread over top. Crush rest of Doritos and put on top of casserole. Bake covered 45 minutes at 350 degrees. Cook uncovered for another 5 minutes.

MUSTARD PECAN CHICKEN

Margaret Cagle
State President 1982

2 tablespoons molasses
½ cup Dijon mustard
¼ cup honey
1 ½ cups chopped pecans
4 chicken breasts

Mix molasses, mustard and honey. Dip chicken in molasses mixture, then dip in pecans. Bake at 350 degrees for 30 minutes.

ORANGE-GLAZED CHICKEN

Kimberly Glissen
Brunswick CGP

2 tablespoons cornstarch
1 (14-ounce) can clear vegetable broth
½ cup sweet orange marmalade
1 teaspoon lemon juice
1 tablespoon margarine
6 skinless, boneless chicken breast halves

Stir together cornstarch, broth, marmalade and lemon juice until smooth; set aside. In skillet over medium heat, cook half of the chicken in hot margarine for 10 minutes or until browned on both sides. Remove chicken and set aside. Repeat with remaining chicken; removing browned chicken from skillet and setting aside. Add reserved cornstarch mixture to skillet. Cook until mixture boils and thickens, stirring often. Return chicken to skillet. Cover and cook over low heat 5 minutes or until chicken is no longer pink, stirring often. Serve with rice.

PARISIAN CHICKEN

Del Clark
General Office CGP

6 chicken breasts (or equal amount of chicken parts)
1 (10 ¾-ounce) can cream of mushroom soup
1 (3-ounce) can chopped mushrooms
1 cup sour cream
¼ cup cooking sherry
Salt and pepper to taste
Paprika to taste

Season chicken with salt and pepper. Place in baking dish. Combine soup, mushrooms, sour cream and cooking sherry; pour over chicken. Sprinkle with paprika. Bake at 350 degrees for 1 hour.

PAULINE'S FAMOUS FRIED CHICKEN

Pauline Smith
Macon CGP

Boneless, skinless chicken breasts (cut in strips across grain)
Salt and pepper to taste
Buttermilk
Flour
Cooking oil

Pour buttermilk over chicken strips, using enough to cover chicken. Let stand several hours or overnight. Roll chicken strips in flour. Fry in deep oil at 400 degrees until brown.

Note: Prepare chicken parts with bone the same way except fry at 350 degrees until done.

POPPY SEED CHICKEN

Merilyn Kagelmacher
Metro Central Ambassadors

4 chicken breasts (cooked and diced)
1 (10 ¾-ounce) can cream of chicken soup
1 (8-ounce) container sour cream
1 stack Ritz crackers (crushed)
1 stick butter or margarine
1 tablespoon poppy seeds

Mix chicken, sour cream and soup together. Place in baking dish. Mix crackers, butter and poppy seeds together. Place over chicken mixture and bake at 350 degrees for 30 minutes.

ROLLED CHICKEN BREASTS

Audrey Wimberly
State President 1994

Chicken breasts (boned and halved)
Chipped beef (in jar or package)
Sliced lean bacon
1 (10 ¾-ounce) can cream of mushroom soup
1 pint sour cream
Paprika

Flatten chicken by pounding. Top with sliced beef. Roll and wrap with bacon. Mix soup and sour cream; spread over breasts in shallow casserole dish. Sprinkle with paprika. Cover with foil and bake at 300 degrees for 3 hours.

SPEEDY SWEET-AND-SOUR CHICKEN

Christy Cochran
Metro West CGP

1 (12-ounce) package frozen breaded cooked chicken nuggets
1 ½ cups uncooked instant white rice
1 ½ cups water
1 (21-ounce) package Green Giant Create a Meal frozen sweet and sour stir-fry meal starter
Cashews (optional)

Cook chicken nuggets as directed on package until thoroughly heated. Cook rice in water as directed on package. Meanwhile in a large skillet, combine frozen vegetables, contents of pineapple pouch and frozen sauce from packet; mix well. Cover and cook over medium-high heat for 7-10 minutes or until vegetables are crisp-tender, stirring frequently. Add cooked chicken; stir until well coated. Serve over rice. If desired garnish with cashews.

Ingredient Substitutions: Try this Asian-inspired chicken over chow mein noodles. Or to add fiber, use instant brown rice. Frozen breaded chicken tenders can be used in place of chicken nuggets. Tenders are longer and more slender than nuggets.

Serving Suggestion: Serve with fortune cookies and ginger tea.

SWEET AND SOUR CHICKEN WINGS

Kathy Vessell
Columbus CGP

24	chicken wings (cut in half and tips cut off)
1	cup sugar
1	cup soy sauce
1	cup water
½	cup salad oil
¼	cup frozen concentrate pineapple juice
1	teaspoon ginger
1	teaspoon garlic salt

Mix all ingredients except chicken wings. Marinate chicken wings in sauce for 48 hours. Stir occasionally. Bake 1 hour at 350 degrees on foil-covered cookie sheet.

TERIYAKI GRILLED CHICKEN

Kay Farmer
Plant McDonough CGP

4-6	chicken breasts
½	cup soy sauce
½	cup honey
¼	teaspoon ground ginger
	Fresh pineapple

Mix together soy sauce, honey and ginger. Marinate chicken 2 hours or longer. Spray chicken with Pam and grill. Serve with fresh pineapple.

TURKEY SAUSAGE BAKE

Kay Farmer
Plant McDonough CGP

1 pound package smoked turkey sausage
2 large onions
1 large bell pepper
Several new potatoes (cut up)
Margarine to taste

Cut up ingredients and place in black iron skillet in oven at 350 degrees. Cover and cook for about 45 minutes. Remove lid and broil at end of cooking time. Easy and good.

ALASKA SALMON

Richard Lane
Athens Ambassadors

1/3 cup ketchup
1/3 cup soy sauce
1/3 cup vegetable oil
1 tablespoon lemon juice
Pepper to taste
Dried minced onion to taste

Mix ketchup, soy sauce and oil in a bowl. Add lemon juice, pepper and onion. Cook on a charcoal grill skin-side down for 10 minutes and skin-side up for 5 minutes.

BBQ SALMON ♥

Wendy Jackson
Clayton CGP

1 ½-2 pound salmon steaks
2 tablespoons soy sauce
2 tablespoons frozen orange juice concentrate
2 tablespoons ketchup
1 tablespoon extra virgin olive oil
1 tablespoon lemon juice
1 clove garlic (minced)
1 teaspoon sugar (or sugar substitute)
1 teaspoon sesame oil
½ teaspoon Italian seasoning

Place all in Ziploc bag. Refrigerate for 2 or more hours. Grill skin-side down, approximately 10 minutes per side.

BROILED FISH WITH LIME MINT BUTTER

David Stewart
General Office CGP

2 tablespoons butter
1 teaspoon olive oil
1 lime (juiced)
2 teaspoons mint leaves (chopped)
2 fish fillets of a white-meat fish (Tilapia, Orange Roughy, etc.)

Melt butter; add lime juice and mint. Set aside a small portion of this mixture to brush on the fish. (It is important to set aside a separate portion to avoid contamination from raw meat.) The rest will be used as a dipping sauce. Rub the fish with olive oil and brush one side with the "set-aside" portion of the butter mixture. Broil the fish buttered-side up for 3-5 minutes, depending on the thickness. Flip; brush the second side with butter mixture, and broil for an additional 3-5 minutes or until the fish is flaky. Don't overcook!

Yield: 2 servings

CAJUN BAKED SHRIMP

Sheila Smith
Albany CGP

3 pounds uncooked large shrimp (unpeeled)
1 ½ sticks butter
1 ½ cups bottled Italian salad dressing
½ cup fresh lemon juice
½ cup chopped fresh mint (optional)
2 tablespoons Worcestershire sauce
1 tablespoon hot pepper sauce
4 bay leaves (crumbled)
1 teaspoon salt

Place shrimp in 9x13x2-inch glass baking dish. Melt butter in medium saucepan over medium heat. Whisk in Italian dressing, lemon juice, mint, Worcestershire sauce, hot sauce, bay leaves, pepper and salt. Cool sauce to room temperature; mix into shrimp. Refrigerate at least 1 hour and up to 3 hours, tossing occasionally. Preheat oven to 450 degrees. Bake shrimp until just opaque in center, about 20 minutes, and serve.

Note: The sauce makes a terrific dipper for a loaf of fresh baked French bread.

CHEESE BAKED FISH FILLETS

Verna Bennett
Statesboro CGP

2 pounds fillet of sole, flounder, haddock or other mild white fish
Juice of one lemon
2 tablespoons butter
¼ cup minced onion
1 (10 ¾-ounce) can condensed Cheddar cheese soup
½ teaspoon dry mustard
¼ cup A-1 steak sauce
¼ cup milk
½ cup buttered bread crumbs

Place fish fillets in well-greased, shallow baking dish. Sprinkle lemon juice over fish. In a small saucepan, combine remaining ingredients except bread crumbs. Heat just until well blended. Pour cheese sauce over fish. Top with buttered crumbs. Bake in preheated oven at 350 degrees for 25 minutes, or until fish flakes easily with a fork.

CRAB CAKES

Dot Hastings
Valdosta CGP

1 (6-8-ounce) package fresh or frozen lump crabmeat or one (6-ounce) can crabmeat, drained, flaked and cartilage removed
1 egg (slightly beaten)
6 tablespoons fine dry bread crumbs (divided)
2 tablespoons finely chopped carrot
2 tablespoons finely chopped celery
1 tablespoon finely chopped green onion (green part only)
2 tablespoons mayonnaise or salad dressing
¾ teaspoon dry mustard
¼ teaspoon salt*
¼ teaspoon bottled hot pepper sauce
2 tablespoons cooking oil
Lemon wedges (optional)
Tartar sauce

Thaw crabmeat in the refrigerator if frozen; drain. In a medium mixing bowl, combine egg, 4 tablespoons bread crumbs, carrot, celery, onion, mayonnaise, dry mustard, salt and hot pepper sauce. Gently stir in crabmeat just until combined. With wet hands, gently shape mixture into four ½-inch thick patties, about 3 ½ inches in diameter. Place remaining crumbs in a shallow dish. Coat both sides of the patties with crumbs. In a large skillet, heat oil over medium heat; add crab cakes. Cook about 3 minutes on each side or until golden brown and heated through. Serve immediately with lemon wedges and Tartar sauce (recipe follows).

*When using canned crabmeat, omit the ¼ teaspoon salt.

Tartar Sauce:

½ cup mayonnaise
1 tablespoon chopped celery leaves
1 tablespoon sweet or dill pickle relish
1 tablespoon chopped white ends of green onions

Stir together ingredients and serve with crab cakes.

Yield: 4 servings

CRABMEAT CASSEROLE

Verna Bennett
Statesboro CGP

1 pound white crabmeat
4 tablespoons butter
4 tablespoons flour
½ pint cream
4 tablespoons sherry
¾ cup grated sharp cheese

Make a cream sauce with butter, flour and cream; add salt, pepper and sherry. Remove from heat and add crabmeat. Pour the mixture into a buttered casserole dish. Sprinkle with grated cheese and cook in hot oven until cheese melts.

Yield: 4 servings

CRESCENT TUNA MELT

Sherri King
General Office CGP

¼ cup Miracle Whip salad dressing
2 tablespoons chopped dill pickle or sweet salad cubes
1 tablespoon prepared mustard
¼ cup chopped onions
1 (9 ¼-ounce) can tuna (drained and flaked)
2 hard-boiled eggs (chopped)
1 (8-ounce) can Pillsbury refrigerated quick crescent dinner rolls
½ cup shredded Cheddar or natural Swiss cheese

Topping:
½ cup shredded Cheddar or natural Swiss cheese
1 tablespoon sesame seed

Heat oven to 375 degrees. In medium bowl, combine salad dressing, pickle, mustard and onion. Stir in tuna and eggs. Unroll dough into 2 long rectangles. Place on ungreased cookie sheet with long sides overlapping ½ inch. Firmly press edges and perforations to seal. Press or roll to form 9x14-inch rectangle. Spoon tuna mixture in 3-inch strip lengthwise down center of dough. Sprinkle ½ cup cheese over filling. To give braided appearance, fold strips of dough at an angle halfway across filling, alternating from side to side. Bake 17-24 minutes or until deep golden brown. Remove from oven; sprinkle with ½ cup cheese and sesame seed. Cool 5 minutes before serving. Slice to serve.

Yield: 8 servings

Tip: To make ahead, prepare, cover and refrigerate up to 2 hours; bake at 375 degrees for 24-29 minutes. Sprinkle with cheese and bake 2-3 minutes. To reheat, cover loosely with foil; heat at 350 degrees for 15-20 minutes.

CURRIED SHRIMP WITH SUGAR SNAP PEAS

Margaret Cooper
State President 1965

1 tablespoon butter
1 pound large shrimp peeled and deveined
2 tablespoons white wine
½ pound fresh sugar snap peas or snow peas
2 teaspoons lime juice
2 teaspoons curry powder
2 teaspoons garlic salt
1 tablespoon cornstarch
1 (14-ounce) can coconut milk
3 spring onions (chopped)

Melt butter in a large skillet. Add shrimp and sugar snap peas. Sprinkle with curry powder and garlic salt. Sauté until shrimp begin to turn pink, about 5 minutes. Add coconut milk, wine and lime juice to cornstarch. Stir until smooth. Add to shrimp mixture. Stir in spring onions. Bring to a boil; reduce heat, and simmer for 2 minutes. Serve over cooked rice, if desired.

GOURMET GROUPER

Sheila Smith
Albany CGP

¾ cup grated Parmesan cheese
½ cup softened butter
3 tablespoons mayonnaise
3 tablespoons chopped green onions
6 (8-ounce) grouper fillets (about 1-inch thick)
¼ cup fresh lemon juice
¼ teaspoon pepper

Combine first 4 ingredients in a small bowl; stir well and set aside. Place filets on a lightly greased rack in a broiler pan. Drizzle lemon juice over fillets; sprinkle with pepper. Broil 6 inches from heat for 8-10 minutes or until fish flakes easily when tested with a fork. Remove form oven; spread tops of fillets with cheese mixture. Broil an additional 2 minutes or until cheese is lightly browned and bubbly. Remove filets to a serving platter and serve.

"LONGHORN" SALMON

Jim Lovett
Southern Force CGP

2 medium salmon filets (not the steaks)
1 cup soy sauce
1 cup packed brown sugar
1 teaspoon crushed garlic (can substitute a little garlic powder)
½ cup favorite bourbon
½ cup Mazola oil or any brand of canola oil
Crushed black pepper to taste

Combine all ingredients except salmon for marinade. Pour over salmon filets in a glass casserole dish or non-metal container (a gallon zip-lock bag will do). Marinate in the refrigerator for at least 4 hours but no longer than 7 hours. Turn one time. Remove fish and discard marinade. Cook over hot charcoal grill 4-5 minutes per side depending on temperature. Cook skin-side up for 3-4 minutes, then skin-side down for 4-5 minutes. Grill will be hot enough for skin to stick. Salmon should flake very easily with a fork. The flavor will be very close to Longhorn's salmon.

LOW COUNTRY BOIL

Shane Phillips

	30-gallon pot with a strainer
1	can Old Bay seasoning
10	pounds red potatoes
36	small ears Niblet's frozen corn
7	pounds Kraft Kielbasa sausage links (cut into 1 ½-inch links)
15	pounds crab legs
10	pounds fresh shrimp in the shell
	Toni Catchetori's seasoning

Fill pot half full with water. Add Old Bay seasoning and potatoes; bring to a boil. Add corn; bring to a boil. Add sausage links; bring to a boil. Add crab legs; boil for about 15 minutes, adding shrimp after about 7 minutes. Continue to boil until crab legs are done and the shell removes easily from the shrimp. The best way to know if it is ready is to do a taste test. Drain and pour out on a table protected with paper or foil. Sprinkle generously with Tony Cachetori's seasoning.

Yield: Serves a large crowd.

MEXI-SALMON BAKE

Susan Cantrell
Carrollton CGP

- Vegetable oil cooking spray
- 1 ½ cups fresh or frozen sweet pepper strips (about 7 ounces)
- 7 eggs
- ½ cup water
- 1 ½ teaspoons Cajun or Creole seasoning
- 1 (14.75) can traditional pack salmon (drained, deboned and chunked)
- 1 cup shredded Colby-Jack or Mexican blend cheese (divided)

Preheat oven to 400 degrees. Spray a 9-inch baking dish with cooking spray. Microwave peppers on high on microwave-safe plate (2-3 minutes for frozen, 1-2 minutes for fresh). Drain or pat dry peppers. Transfer peppers to baking dish. Beat together eggs, water and seasoning. Stir in salmon and ¾ cup cheese. Pour mixture over peppers. Top with remaining ¼ cup cheese. Bake 18-20 minutes, until puffed and golden and eggs are firm.

OYSTER FRITTERS

Verna Bennett
Statesboro CGP

- 1 cup pancake mix
- 1 pint oysters (undrained)
- 2 tablespoons finely chopped onion
- 1 teaspoon baking powder
- 1 egg
- Salt and pepper to taste
- ¼ cup vegetable oil

Combine first 5 ingredients, mixing well. Add salt and pepper. Drop by tablespoons into hot oil. Fry until brown. Serve hot.

Yield: 20 fritters

OYSTER STEW

Jay Smith
Albany CGP

4 cups half and half
3 dozen fresh oysters, shucked or ½ pint standard oysters
½ cup dry white wine
2 tablespoons butter
Salt, white pepper, and cayenne pepper to taste

In a saucepan poach oysters in their liquor and wine until their edges curl and they plump up. Add cream, salt, pepper and cayenne. Cook stew until it is very hot (DO NOT ALLLOW TO BOIL). Then add butter and serve.

POACHED SALMON

Frank McCloskey
General Office CGP

¾ cup chopped onion
4 chopped green spring onions
Black pepper to taste
Cajun seasoning to taste
Salmon steaks
Sliced tomatoes
Olive oil

Cover bottom of skillet with water. Turn to medium-high heat. Add onions, black pepper and Cajun seasoning. Cook until onions begin to turn clear. Add salmon steaks (2 steaks per pan); cover pan. Just as salmon begins to turn pink, add tomatoes on top of fish. Drizzle olive oil on top. Add more pepper and Cajun seasoning if desired. Cover pan; finish cooking fish, being careful not to overcook fish!

Option: Add Feta cheese and/or mushrooms on top of sliced tomatoes.

QUICK SHRIMP SCAMPI

Sheila Smith
Albany CGP

1 pound peeled and deveined medium shrimp
¼ cup butter (melted)
1 tablespoon sliced green onions
1-2 cloves garlic (minced)
2 tablespoons fresh lemon juice
Dash of salt
2 tablespoons minced parsley (optional)
¼ teaspoon hot sauce

Melt butter in a large skillet. Add onions, garlic, lemon juice and salt; heat until bubbly. Reduce heat to medium; add shrimp. Cook stirring frequently, about 5 minutes or until shrimp turns pink. Add parsley and hot sauce; toss lightly. Serve over pasta.

SALMON CAKES

Verna Bennett
Statesboro CGP

1 (14 ¾-ounce) can salmon
1/3 cup minced onion
1 ½ teaspoons baking powder
¼ teaspoon pepper
1 egg
½ cup flour
¼ teaspoon salt
½ teaspoon celery seeds

Drain salmon and reserve 2 tablespoons of the liquid. Discard skin and bones. In a medium mixing bowl, mix salmon, egg and onion until sticky; stir in flour. Add baking powder to salmon liquid and stir into salmon mixture. Form into small flat patties and fry until golden brown on both sides. Serve with tartar sauce or ketchup.

Similar recipe submitted by
Jewel Lewis
Statesboro CGP

SALMON CAKES WITH CREAMED PEAS

Sherri King
General Office CGP

Salmon Cakes:

1 (16-ounce) can salmon, drained and flaked (reserving ¼ cup liquid)
1 cup Hungry Jack mashed potato flakes
¼ cup finely chopped onion
2 tablespoons lemon juice
¼ teaspoon pepper
2 eggs (slightly beaten)

Creamed Peas:

2 tablespoons butter or margarine
1 tablespoon flour
½ teaspoon dill weed
¼ teaspoon salt
Dash of pepper
¾ cup milk
1 (15-ounce) can Lesueur peas or Green Giant sweet peas (drained)

Heat oven to 350 degrees. Grease 8 muffin cups. Combine all salmon cake ingredients; mix well. Press firmly into muffin cups. Bake at 350 degrees for 30-35 minutes. In medium saucepan, melt butter. Stir in flour, dill weed, salt and pepper; stir until smooth and bubbly. Gradually add milk and reserved salmon liquid. Cook until mixture boils and thickens, stirring constantly. Stir in peas and heat until hot. Serve over salmon cakes.

Yield: 4 servings

SALMON STEAKS

Juanita Carroll
Altamaha Ambassadors

- 4 salmon steaks (1-inch thick)
- 1/3 cup butter (melted)
- 1 teaspoon Worcestershire sauce
- 1 teaspoon finely chopped onion
- ¼ teaspoon paprika
- Salt to taste

Place salmon steaks in shallow baking pan. Blend Worcestershire sauce, onion and paprika; brush some of mixture on salmon. Sprinkle with salt. Bake at 350 degrees for 25-30 minutes. Pass the remaining sauce.

Yield: 4 servings

SHRIMP AND GRITS

Jean Lindsey
Sinclair-Oconee Ambassadors

- 3 cups cooked grits (or cheese grits)
- 6 strips bacon
- 1/3 cup diced onions
- 1/3 cup diced green bell pepper
- ¼ cup chopped celery
- 1/3 cup chicken broth
- 1 pound shrimp, large peeled and deveined
- Dash of hot pepper

Prepare grits according to package directions. Set aside or leave on low heat. In heavy skillet, brown bacon. Remove bacon and drain on paper towels; crumble and reserve. Add onion, green pepper and celery to bacon grease. Cook until just soft. Remove with slotted spoon and reserve. Add shrimp to skillet and cook until just pink. Return bacon and onion mixture to pan. Add broth and hot sauce and reduce slightly. Spoon the shrimp mixture over warm grits. Serve warm.

SHRIMP PERLO

Tammy Canady
Vidalia CGP

1	pound bacon (cooked and crumbled)
½	cup onions (diced and cooked with bacon)
2	(14 ½-ounce) cans tomatoes (diced and undrained)
2	cups rice
2	cups water
2	pounds shrimp (peeled and deveined)

Combine crumbled bacon, onions and water. Bring to a boil. Add tomatoes with juice; bring to a boil. Add rice and cook until rice is done. Add shrimp; cook until shrimp turns pink.

Note: Add more water if needed to get desired consistency.

TERIYAKI SALMON WITH SCALLIONS

Jewel Lewis
Statesboro CGP

2 (6-ounce) center-cut salmon fillets (skin on)
½ cup teriyaki sauce
1 bunch scallions (divided)
Butcher grind black pepper
1 teaspoon olive oil
Salt to taste
Black pepper

Place salmon in bowl or shallow casserole dish. Cover with teriyaki sauce and marinate for 5 minutes. Meanwhile, trim roots from scallions. Trim half of the scallions so that each scallion has only 1 inch of green on top. Place trimmed scallions in nonstick skillet with enough salted water to cover. Bring to a boil, lower heat, and cook until scallions are soft, about 5 minutes. Drain and keep warm. Remove salmon from marinade; reserve marinade. Press ¼ teaspoon black pepper into skinless side of each salmon fillet. Heat a nonstick skillet; add olive oil and put salmon skin-side-up in pan and cook over medium-high heat for 3 minutes. Turn over and cook 2 more minutes. Meanwhile, finely dice remaining scallions so that you have ¼ cup. Add to reserved marinade. Add marinade and 2 tablespoons water to salmon. Heat for 1-2 minutes, until salmon is cooked as desired. Serve immediately with boiled scallions on the side.

Yield: 2 servings

TUNA WALDORF SALAD SANDWICHES

Wanna Philpot
H. L. Thomas Chapter

½ cup low-fat mayonnaise
1 tablespoon prepared Dijon-style mustard
Salt and pepper to taste
1 (6-ounce) can solid whit tuna packed in water (drained)
1 Granny Smith apple (cored and diced)
¼ cup chopped walnuts
½ cup diced celery
1 teaspoon sweet pickle relish
8 slices honey wheat or other grain bread
4 slices reduced-fat Swiss cheese
4 leaves lettuce
4 slices ripe tomato

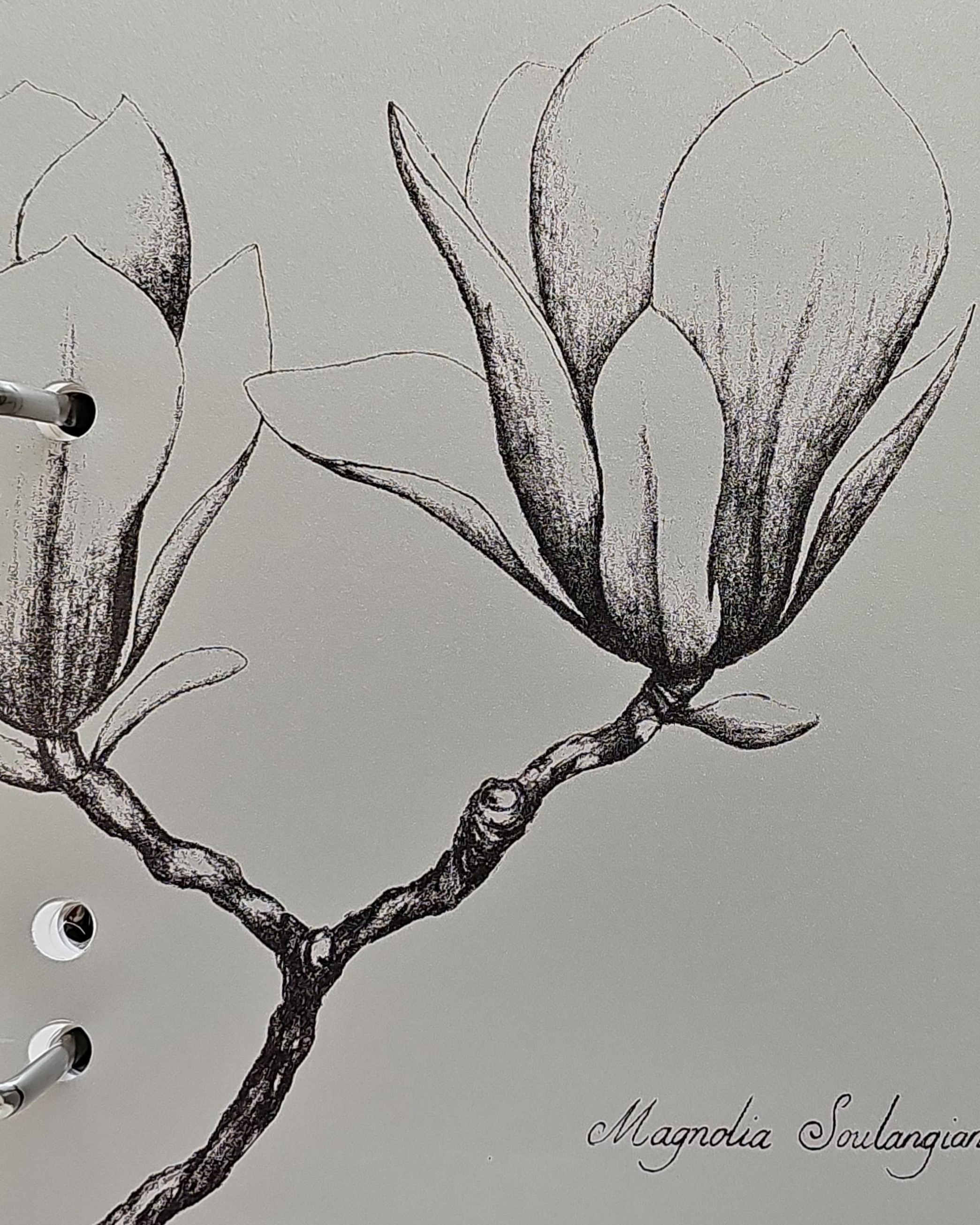
In a medium bowl, whisk together mayonnaise, mustard, salt and pepper. Stir in tuna, apple, walnuts, celery and pickle relish. Lightly toast the bread. Place a lettuce leaf on 4 slices of bread, and spread tuna salad evenly over lettuce. Top with a slice of Swiss cheese and tomato, and then top sandwiches with remaining slices of bread.

This can also be served on lettuce leaves as a luncheon salad.

Yield: 4 servings

Notes

Pickles, Relishes, Sauces



Magnolia Soulangiana

PICKLES
Boe's Fish Pickles
Cucumber Lime Pickles
Pickled Okra
Squash Pickles
Sweet Dill Crisps

RELISHES
Chow-Chow
Corn Relish
Kudzu Jelly
Squash Relish

SAUCES
Barbecue Sauce
Barbecue Sauce for Grilled
Spareribs
Blue Cheese Dressing
Daddy's Tenderloin Marinating Sauce
Japanese White Sauce
Marinade
Marinade for London Broil
Shrimp Sauce
Sugar Valley BBQ Sauce

BOE'S FISH PICKLES

Frances Coleman
Sinclair-Oconee Ambassadors

1 (46-ounce) jar whole dill pickles
3 cups sugar

Drain pickles in colander. Slice pickles into ¼-inch slices. Place sliced pickles into large mixing bowl and add sugar. Toss until all pickles are coated with sugar. Pack pickles back into original jar and seal tightly. Turn jar upside down on counter until sugar turns to liquid. Turn jar to upright position. Do this several times and then refrigerate.

Note: These are excellent served with fried fish or fresh summer vegetables.

CUCUMBER LIME PICKLES

Faye Roberson
Thomson CGP

7 pounds cucumbers (sliced crosswise)
2 gallons water
2 cups pickling lime
8 cups distilled apple cider vinegar
8 cups sugar
2 teaspoons mixed pickling spices

Soak clean cucumbers in water and lime mixture in crockery or enamelware for 24 hours. Wash three times in clean water; soak in fresh ice water for 3 hours. Combine remaining ingredients; bring to a low boil. Stir until sugar is dissolved. Add cucumbers and soak 5-6 hours or overnight. Boil pickles in soaking liquid for 35 minutes. Fill sterilized pint jars with cucumber slices; pour syrup over cucumbers, leaving 1/8-inch headspace. Seal each jar when filled.

Yield: 7-8 pints

PICKLED OKRA

Vesta Doster
General Office CGP/Rome Ambassadors

	Garlic (1 clove per pint)
	Hot pepper (1 pod per pint)
3-4	pounds okra (small pods)
½	cup salt
	Dill seed (1 teaspoon per pint)
1	quart vinegar (4% acidity)
1	cup water
6	pint-size canning jars with lids

Place garlic and pepper in bottom of sterilized jars. Trim okra stems, leaving a short stem. Pack washed and drained okra firmly in jar and add dill seed. Bring vinegar, water and salt to boiling; simmer for 5 minutes. Pour over okra; seal jars. Process filled jars in boiling water bath for 15 minutes.

Yield: 6 pints

SQUASH PICKLES

Edna Dees
Altamaha Ambassadors

10	cups squash
3	large onions
2	large bell peppers
2	cups white vinegar
3	cups sugar
2	tablespoons pickling spice
	Plain salt
	Quart- or pint-size canning jars
	Jar caps and rings

Wash squash and slice in thin rings. Cut onions into round rings, and cut pepper into small pieces. Sprinkle salt over squash and onion; let stand for 1 hour. Rinse well and drain. Combine sugar, vinegar and bell peppers in a large saucepan. Bring to a rolling boil. Add squash, onion and pickling spice. Tie the pickling spice in a small clean white cloth with a white string. Heat until boiling. Remove and discard spice bag. Place pickled squash in hot sterilized jars and cover with vinegar solution. Heat caps in a separate pot and place on jars with rings. Tighten and invert jars to seal.

SWEET DILL CRISPS

Sarah Payne
Metro South Ambassadors

1 quart jar whole dill pickles (well drained and thinly sliced)
2 cups sugar
¼ teaspoon powdered alum
4 tablespoons pure vinegar

Place sliced pickles in large mixing bowl. Mix sugar, alum and vinegar well and add to the pickles. Stir gently until well mixed. Let stand until sugar is dissolved, stirring two or three times very gently. When all sugar is dissolved, place in jars and keep in refrigerator.

Yield: Approximately 2 pints

CHOW-CHOW

Mary Short
Athens Ambassadors

1 gallon green tomatoes
6 onions
6 bell peppers
3 small cabbages
½ cup salt
Hot pepper to taste

Chop tomatoes, onions, bell pepper, hot pepper and cabbage. Mix all together with salt, and let stand 1 hour or refrigerate overnight. Drain off juice. Add the following ingredients and bring to a boil:

6 cups sugar
1 quart white vinegar
1 teaspoon celery seed
½ box mixed pickling spices

Cook to dull green, approximately 20-30 minutes. Fill jars up to ½ inch from top and seal.

CORN RELISH

Faye Roberson
Thomson CGP

2 (15-ounce) cans whole kernel corn (drained)
1 (16-ounce) can black beans (rinsed and drained)
1 ½ cups diced celery
¼ cup diced sweet roasted red peppers
½ cup bottled Italian dressing
¼ teaspoon salt
¼ teaspoon chili powder

Combine all ingredients and chill for at least 2 hours.

KUDZU JELLY

Susan Cantrell
Carrollton CGP

4 cups kudzu blooms
1 box Sure Jell
1 teaspoon lemon extract
5 cups sugar
1 quart boiling water

Put blooms in bowl and pour boiling water over them. Cover and let set in refrigerator overnight. The ext morning strain blooms and put them in a pot. Add Sure Jell and lemon extract; bring to a boil; let boil one minute. Add sugar; bring to a rolling boil and let boil for 2 ½ minutes. Skim and pour into jars.

Yield: 6 (8-ounce) jars

SQUASH RELISH

Pat Henderson
Metro South Ambassadors

10 cups grated yellow squash
4 cups grated onions
5 teaspoons salt
1 teaspoon turmeric
1 teaspoon nutmeg
1 teaspoon pepper
1 teaspoon dry mustard
1 teaspoon celery seed
6 cups white sugar
2 ¼ cups Heinz white vinegar

In a stainless steel pot, mix all ingredients and let stand overnight. The next day drain and rinse in cold water; drain again. Then add all other ingredients. Mix and cook until clear, about 45 minutes. Put in ½-pint jars and seal. Good with butter peas and beans.

Note: Recipe was given to me by a friend, Betty Wilson, who is now 93 years old. I have cut the sugar in half, and it is fine.

BARBECUE SAUCE

Mary McCall
Athens Ambassadors/Hartwell CGP

¼ cup vegetable oil
¼ cup minced onion
1/3 cup vinegar
½ cup ketchup
¼ cup Worcestershire sauce
1 teaspoon Tabasco sauce
½ cup canned fruit juice
2 teaspoons salt
½ teaspoon ground red pepper
2 teaspoons chili powder

Mix all ingredients and simmer 10 minutes.

BARBECUE SAUCE FOR GRILLED SPARERIBS

Jewel Lewis
Statesboro CGP

1 cup ketchup
¼ cup onions
¼ cup vinegar
1 tablespoon sugar
1 tablespoon Worcestershire sauce
Dash of hot sauce
2 tablespoons mustard
¼ teaspoon garlic powder
½ cup water
¼ teaspoon salt

Combine all ingredients and heat on medium heat until onions are tender, stirring occasionally.

BLUE CHEESE DRESSING

Betty Smith
Athens Ambassadors

4 ounces blue cheese
1 (8-ounce) container sour cream
½ cup salad oil
¼ cup lemon juice
Salt and pepper to taste
Dash of garlic powder

Mix all ingredients and let set for a while before serving. Serve with vegetables or on a salad.

DADDY'S TENDERLOIN MARINATING SAUCE
(Used at Twin Pines)

Cindy Saunders Taylor
Heart of Georgia Ambassadors

1 gallon Worcestershire sauce
1 gallon soy sauce
1 pint red cooking wine or ½ pint red wine vinegar
1 dozen large juicy lemons or 2 dozen regular size
1 stick butter

Combine ingredients except butter; cover and marinate 4-6 hours in refrigerator. After marinating, pour a cup in boiler with butter. Baste meat while cooking. Turn every 10-15 minutes. Cook on low heat for at least 1 hour and 20 minutes. Heat leftover sauce and serve over meat.

JAPANESE WHITE SAUCE

Tammy Canady
Vidalia CGP

¼ cup sugar
½ cup water
1 ½ cups mayonnaise (or more for desired thickness)
1 teaspoon lemon juice
½ teaspoon paprika
1 teaspoon garlic powder

Combine sugar and water; heat and when completely cool, add other ingredients. Chill for at least 1 hour.

MARINADE

Wendell Carter
Conyers CGP

2 cups cider vinegar
½ cup brown sugar
2 tablespoons sea salt
2 tablespoons crushed red pepper
1 tablespoon cayenne

Combine ingredients and let set overnight. No cooking is needed. Brush or mop the sauce over smoked pork barbecue.

Note: Marinade may be brushed over meat from time-to-time as it is smoked, or it can be used over the meat when served.

MARINADE FOR LONDON BROIL

Margaret Cagle
State President 1982

1 cup oil
1 cup soy sauce
½ cup lemon juice
¼ cup Worcestershire sauce
¼ cup yellow mustard
2 cloves garlic
½ teaspoon pepper
1-2 teaspoons salt

Combine ingredients to make marinade.

SHRIMP SAUCE

Faye Roberson
Thomson CGP

2/3 cup ketchup
3 tablespoons chili sauce
2 tablespoons bottled horseradish
3 tablespoons lemon juice

Combine ingredients; mix well and chill.

Yield: 1 cup

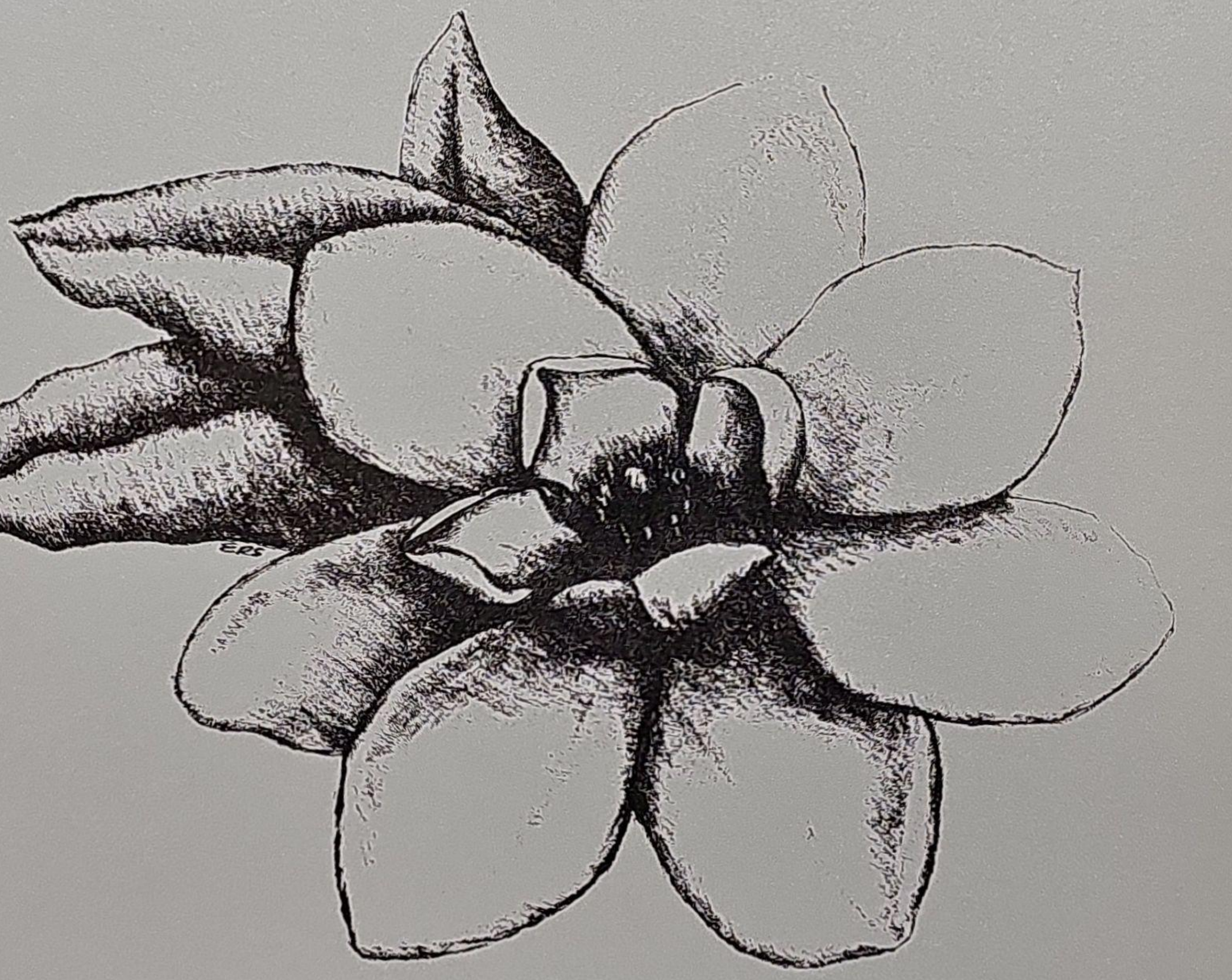
SUGAR VALLEY BBQ SAUCE

Angie Barnett
Plant Bowen CGP

1	gallon ketchup
1	cup brown sugar
½	cup mustard
3	teaspoons garlic salt
2	teaspoons celery salt
½	cup Worcestershire sauce
2	teaspoons onion powder
4	teaspoons real lemon juice
	Black pepper to taste
	Tabasco sauce to taste

Combine ingredients and heat.

Salads



Magnolia Campbellii

SALADS

Amy's Cranberry Salad
Apple Salad #1
Apple Salad #2
Applesauce Congealed Salad
Applesauce Salad
Apricot or Peach Salad
Arizona Slaw
Black-Eyed Pea Salad
BLT Chicken Salad
Broccoli Congealed Salad
Broccoli Salad #1
Broccoli Salad #2
Broccoli Salad #3
Broccoli Salad #4
Broccoli Salad #5
Broccoli Slaw Salad
Buffet Bean Bowl
Cabbage Patch Salad
Carrot and Raisin Salad
Champagne Salad
Chicken Salad
Christmas Cranberry Salad
Coleslaw
Coleslaw That Keeps
Cottage Cheese Salad
Cranberry Jell-O Salad
Cranberry Salad
Cranberry-Walnut Salad
Cucumber-Almond Salad
Easy Bean Salad
Easy Lime Salad
Frozen Cherry Salad
Frozen Cranberry Banana Salad
Frozen Fruit Salad
Frozen Strawberry Salad
Fruit Salad #1
Fruit Salad #2
Fruit Salad #3
German Salad
Grape Salad #1
Grape Salad #2
Grape Salad #3
Green Bean Salad
Heavenly Hash Salad
Holiday Broccoli Salad
Hot Chicken Salad
Lime Cottage Cheese Salad
Lorraine's Fruit Salad
Macaroni Salad #1
Macaroni Salad #2
Mandarin Orange Tossed Salad
Marinated Asparagus
Marinated Coleslaw
Marinated Sea Shells
Marinated Vegetable Salad
Marinated Vidalia Onions
Mom's Pear Delight
New Wave Waldorf Salad
Onion and Cucumber Salad
Orange Congealed Salad
Orange Jell-O and Cream Cheese
Oriental Coleslaw
Oriental Salad
Pistachio Salad
Ramen Noodle Salad
Refrigerator Slaw
Sarah's Salad
Seven Layer Salad
Shoe Peg Corn Salad
Shrimp Salad #1
Shrimp Salad #2
Sinful Salad
Southwestern Cornbread Salad
Spaghetti Salad
Spiced Cranberry Ring
Strawberry Pretzel Salad
Strawberry-Applesauce Jell-O
Three Weeks Slaw
Tuna-Roni Salad
Weight Watchers Creamy Coleslaw
White Bean and Tuna Salad
Zesty Italian Pasta Salad

AMY'S CRANBERRY SALAD

Dot Hastings
Valdosta CGP

1 (3-ounce) package cherry or strawberry gelatin
1 cup hot water
½ cup cold water
½ pound fresh cranberries
3 apples
2 oranges or ½ cup crushed pineapple
¼ cup chopped nuts
¾ cup sugar
4 cups salad greens (optional)

Dissolve gelatin in hot water; then add cold water. Cool mixture and set aside. Wash and grind cranberries. Pare and chop apples and oranges into small chunks. Stir together cranberries, apples and oranges (or pineapple), nuts and sugar. Add to slightly thickened gelatin mixture; then pour into a mold and chill until salad is firm and holds its shape. Unmold gelatin onto salad greens on platter.

APPLE SALAD #1

Lola Moreland
Southwest Georgia Ambassadors

1 (20-ounce) can crushed pineapple
½ cup flour
2/3 cup sugar
5 apples with peelings (diced)
1 (8-ounce) carton Cool Whip
¼ cup chopped nuts

Cook pineapple, flour and sugar until thick, stirring frequently. Allow to cool completely. Stir in apples until covered. Fold in Cool Whip. Top with nuts. Refrigerate.

APPLE SALAD #2

Carolyn Terry
Plant Hammond CGP/Rome Ambassadors

½ cup chopped nuts (pecans or walnuts)
1 cup Cool Whip
1 cup chopped Granny Smith apples
1 cup chopped celery
1 (20-ounce) can crushed pineapple in own juice
2/3 cup sugar
1 (8-ounce) package cream cheese
1 (3-ounce) package sugar-free lime Jell-O

Combine pineapple and sugar in saucepan; bring to a boil and boil 3 minutes, stirring occasionally. Remove from heat; add Jell-O and cream cheese, stirring until thoroughly mixed. Cool for a few minutes and add apples, nuts and celery. Mix well. Add Cool Whip. Stir and refrigerate several hours or overnight. Keeps well for several days.

Note: If celery is not used, add an additional cup of chopped apples.

APPLESAUCE CONGEALED SALAD ♥

Vivion Palmer
Golden Isles Ambassadors

1 (6-ounce) package sugar-free Jell-O (any flavor)
2 cups low-sugar applesauce
1 (10-ounce can diet 7-Up

Heat applesauce over medium heat; stir in Jell-O. Continue cooking until gelatin dissolves. Remove from heat and stir in 7-Up. Let sit until foam dies down. Pour into molds or a square dish sprayed with Pam. Refrigerate until firm. Unmold or cut into squares and serve.

APPLESAUCE SALAD

Verna Bennett
Statesboro CGP

1 (3-ounce) package Jell-O
1 (3-ounce) package red hots
1 cup hot water
1 cup applesauce
½ cup chopped nuts.

Dissolve red hots in hot water. Add Jell-O and dissolve. Add applesauce and nuts and chill.

APRICOT OR PEACH SALAD

Mary Short
Athens Ambassadors

2 (3-ounce) packages apricot or peach Jell-O
2/3 cup sugar
2/3 cup water
2 (4 ¾-ounce) jars apricot or peach baby food
1 (20-ounce) can crushed pineapple and juice
2 (14-ounce) Eagle Brand condensed milk
1 (8-ounce) package cream cheese
1 ½ cups chopped nuts

Heat water and sugar to boiling. Add Jell-O and dissolve. Cool. Combine milk and cream cheese and beat until smooth, using a hand mixer. Add other ingredients; mix well. Add Jell-O mixture and nuts. Chill until set.

ARIZONA SLAW

Peggy Grubb
State President 1992

1 (16-ounce) pre-chopped slaw mix
1 (15-ounce) jar Marzetti's slaw dressing
1 package Ramen noodle soup mix
½ cup slivered almonds (toasted in oven until brown)

Add soup spices to slaw dressing and mix well. Add to slaw mix and toss. Break noodles into small pieces. Add broken noodles and almonds just before serving; toss.

Note: Use only half of the noodles and soup spices if you are making a small amount of slaw.

Tip: *Eggshells can be easily removed from hard-boiled eggs if they are quickly rinsed in cold water after they are boiled. Also, add a drop of food coloring to the water in which you are boiling eggs if you are planning to store the eggs unpeeled; this will make it easy to distinguish them from the raw eggs in your refrigerator.*

BLACK-EYED PEA SALAD

David Stewart
General Office CGP

1	pound bag dried black-eyed peas
2	tomatoes
2	medium Vidalia onions
1	golden bell pepper
1	Pablana pepper (optional)
3	ribs celery
½-1	cup Italian salad dressing
½	teaspoon salt
½	teaspoon black pepper
¼	teaspoon cayenne pepper (optional)

Cook peas until done, but still firm. Remove seeds from tomatoes and peppers. Dice tomatoes medium size; dice the rest of the vegetables fine (smaller than the peas). When the peas are ready, pour into a colander and run cold water over them to cool. Drain well. In a large bowl, add peas, diced vegetables, salt, pepper and cayenne. Mix together as you slowly add the Italian dressing. Chill and serve. Best if made ahead of time and allowed to chill overnight.

Note: Pablano peppers are not hot, just tastier end easier to digest than green bell peppers. Plus they add a deep green color to the dish.

Yield: Serves a crowd

BLT CHICKEN SALAD

Christy Cochran
Metro West CGP

Salad:

1 medium cucumber (divided)
1 (10-ounce) package European or Italian salad greens
1 (9-ounce) package refrigerated grilled chicken strips
4 slices precooked bacon (cut into pieces)
1 medium tomato (cut into thin wedges)

Dressing:

½ cup mayonnaise or salad dressing
1 teaspoon sugar
2 teaspoons lemon juice
1 clove garlic (minced)

Shred half of cucumber; reserve. Slice remaining cucumber. In a large bowl, combine sliced cucumber and remaining salad ingredients. In a small bowl, combine shredded cucumber and all dressing ingredients; mix well. Spoon dressing over salad; toss gently to coat.

Ingredient Substitution: Use leftover grilled or roasted chicken instead of packaged chicken strips. Cut the chicken into ½-inch strips and measure 2 cups.

Healthy Version ♥:
To reduce fat in each serving of this salad by about 23 grams, use turkey bacon and reduced fat mayonnaise or salad dressing. Each serving of the lighter salad contains about 180 fewer calories than each serving of the original recipe.

Garlic croutons tossed with this salad lend a flavorful crunch.

BROCCOLI CONGEALED SALAD

Marty Bleakley
Conyers CGP

1	(10-ounce) package frozen chopped broccoli
1	(1-ounce) envelope unflavored gelatin
¼	cup water
1	(10-ounce) can chicken broth
¾	cup mayonnaise
2	tablespoons lemon juice
	Dash of Worcestershire sauce
4	hard-boiled eggs (chopped)
1	small finely chopped onion or less (optional)
	Salt and pepper to taste
	Lettuce

Cook broccoli according to package directions. Drain well. Soften gelatin in water. Heat chicken broth; add gelatin, stirring to dissolve. Cool; add cooled chicken broth mixture to mayonnaise. Stir in lemon juice and Worcestershire sauce. Chill until mixture is the consistency of unbeaten egg white. Fold in broccoli, eggs and onion. Season to taste. Place in bowl or ring mold of your choice and chill until set. Serve on lettuce.

BROCCOLI SALAD #1

Del Clark
General Office CGP

Salad:

1 (32-ounce) package prepared broccoli florets (found in produce section)
1 cup white raisins
1 cup chopped pecans
1 (11-ounce) can Mandarin orange sections (drained)
Bacon (optional)
Chopped onion (optional)

Dressing:

1 cup mayonnaise
½ cup sugar
1 teaspoon cider vinegar

Combine salad ingredients except orange sections. Mix dressing ingredients, but do not fold into the salad until you are ready to serve, as it will make the broccoli soft. Add the orange sections last.

BROCCOLI SALAD #2

Alice Claxton
Altamaha Ambassadors

10 cups fresh chopped broccoli
1 cup raisins
4 tablespoons chopped onion
4 tablespoons artificial bacon bits
10 tablespoons lite mayonnaise
2 tablespoons vinegar
2 packets Equal or other artificial sweetener

Mix first four ingredients together in large mixing bowl. Mix dressing ingredients in small mixing bowl. Pour dressing over salad and mix together. Chill.

BROCCOLI SALAD #3

Jean Kennedy
Heart of Georgia Ambassadors

Salad:
1 bunch fresh broccoli washed and cut in bite-size pieces
1 cup raisins
12 slices bacon (fried crisp and crumbled)
1 small onion (chopped)
1 cup chopped walnuts or pecans

Dressing:
1 cup mayonnaise
¼ cup sugar
2 tablespoons vinegar

Mix salad ingredients; set aside. Mix dressing ingredients; add to salad and toss lightly.

BROCCOLI SALAD #4

Jewel Lewis
Statesboro CGP

1 bunch fresh broccoli (chopped in bite-size pieces)
1 cup shredded cheese
1 medium Vidalia onion (chopped)
8 slices bacon (cooked and crumbled)
Cauliflower (optional)
2 tablespoons red wine vinegar
1 cup mayonnaise
¼ cup sugar or equivalent artificial sweetener

Mix and let set. Chill before serving.

BROCCOLI SALAD #5

Myrtice Walker
Augusta Ambassadors

Salad:

1 large bunch broccoli (cut into florets)
2 cups red seedless grapes
1 cup raisins
2 cups celery (sliced into small bits)
6 chopped scallions or small onions
½ pound bacon (fried and crumbled) or ¼ cup Bacos
1 cup toasted pecans

Dressing:

1 cup mayonnaise
1 tablespoon vinegar
¼ cup skim milk

Mix dressing ingredients. Mix salad ingredients and coat with dressing. Refrigerate.

BROCCOLI SLAW SALAD

Irene Gray
Tallulah Falls CGP

1 (16-ounce) bag broccoli slaw mix
3 bags baked Ramen noodles (chicken flavor)
1/3 cup sunflower seeds
1/3 cup sliced almonds
¾ cup vegetable oil
¾ cup white vinegar
¾ cup sugar or Splenda to equal that amount

This must be made 24 hours in advance so that the noodles get soft. Empty broccoli slaw into a large bowl. Crush Ramen noodles in their packages with your hands. Dump noodles into bowl with the broccoli slaw. Set the seasoning packets aside. Add sunflower seeds and almonds to slaw and mix well. Mix the oil, vinegar, sugar and seasoning packets together with a whisk. Pour over broccoli slaw and toss well. Cover tightly and refrigerate, mixing a few times before serving.

BUFFET BEAN BOWL

Emily Perry
Northeast Georgia Ambassadors

¾	cup vinegar
¾	cup sugar
1	tablespoon water
1	tablespoon salt
¼-½	teaspoon pepper
1	(17-ounce) can small English peas (drained)
1	(17-ounce) can French style green beans (drained)
1	(12-ounce) can shoe peg corn (drained)
1	cup finely chopped celery
1	cup finely chopped onions
1	(2-ounce) jar pimento (drained)

Combine first 5 ingredients in a small saucepan. Bring mixture to a boil; boil 1 minute. Let cool completely. Combine the remaining ingredients in a bowl and toss lightly. Pour marinade over vegetable mixture. Stir gently. Cover salad and refrigerate overnight.

Variation: Add 1 (16-ounce) can drained carrots, 1 (8 ½-ounce) can drained lima beans, 1 (15-ounce) can kidney beans, 1 diced bell pepper, ¼ cup more sugar and vinegar, ½ cup salad oil, ¼ teaspoon Astor brand salad herbs, ¼ teaspoon seasoned pepper, 1 teaspoon paprika and ½ teaspoon seasoned salt. Marinate one day before serving. Drain and serve in a big crystal bowl.

CABBAGE PATCH SALAD

Verna Bennett
Statesboro CGP

- 4 cups shredded cabbage
- ½ cup chopped green pepper
- 1 teaspoon salt
- 1 tablespoon sugar
- 1 teaspoon celery seed
- 2 cups shredded carrots
- 2 tablespoons vinegar
- 1 teaspoon prepared mustard
- ½ cup salad dressing

Combine cabbage, green pepper, salt, sugar and celery seed. Arrange in salad bowl. Sprinkle carrots in ring around edge of bowl. When ready to serve, combine vinegar, mustard and salad dressing. Add to vegetables. Toss and serve.

CARROT AND RAISIN SALAD

Alice Claxton
Altamaha Ambassadors

- 1/3 cup raisins (washed and drained)
- 4 cups grated carrots
- 2 cups crushed pineapple (drained)
- ½ cup lite mayonnaise
- 1 tablespoon lemon juice
- ¼ teaspoon salt
- 2 packets sugar substitute

Toss raisins, carrots and pineapple together; set aside. Stir together mayonnaise, lemon juice, salt and sweetener. Add to carrot mixture. Keep refrigerated.

Yield: 10-12 servings

CHAMPAGNE SALAD

Carolyn Amerson
Augusta Ambassadors

1 8-ounce) carton cream cheese (softened)
¾ cup sugar
1 (10-ounce) package frozen sliced strawberries
1 (16-ounce) can crushed pineapple (drained)
2 large bananas (diced)
1 cup chopped pecans
1 (8-ounce) carton Cool Whip

Mix cream cheese and sugar until creamy. Gradually fold in fruits, nuts and topping, one at a time. Freeze.

CHICKEN SALAD
(From First Choice, Inc.)

Wanna Philpot
General Office CGP

5 pounds chicken breasts
1 cup chopped celery
1 cup chopped apple
1 cup chopped grapes
Sour cream and mayonnaise (equal parts)

Cook chicken breasts in boiling water until tender; drain. Remove chicken from bone. Add celery, apple and grapes. Mix equal parts of sour cream and mayonnaise. (The amount depends on how moist you want the salad.)

CHRISTMAS CRANBERRY SALAD

Anita Rainey
Athens Ambassadors

1 pound cranberries (put through food chopper)
1 ¼ cups sugar
1 (8 ¼-ounce) can crushed pineapple and juice
1 cup chopped nuts
2 tablespoons plain gelatin
½ cup orange juice

Mix cranberries and sugar and let stand for 15 minutes. Soak gelatin in orange juice for 15 minutes and then melt over hot water. Mix all ingredients and put into molds. Serve on lettuce.

COLESLAW

Alice Claxton
Altamaha Ambassadors

1 head cabbage
2 onions
¾ cup sugar substitute
1 cup white vinegar
½ cup vegetable oil
2 teaspoons sugar substitute
1 teaspoon dry mustard
1 teaspoon celery seed

Shred cabbage. Chop onion and add to cabbage. Top with ¾ cup sugar substitute. Boil vinegar, oil, 2 teaspoons sugar substitute, mustard and celery seed. Let cool and pour over the cabbage and onion mix. Refrigerate for at least 6 hours before serving. It will keep for a week in the refrigerator,

Yield: 12 servings

COLESLAW THAT KEEPS

Del Clark
General Office CGP

1 large head of cabbage
1 large chopped white onion
1 large green pepper
1 cup sugar

Dressing:
1 cup vinegar
¾ cup Wesson oil
1 tablespoon salt
1 tablespoon celery seed
1 teaspoon dry mustard
1 teaspoon sugar

Shave or shred cabbage. Arrange in layers with onion and green pepper. Pour 1 cup sugar over the top. Mix dressing ingredients together and bring to a boil. Pour dressing over the slaw. DO NOT STIR. Refrigerate at least 12 hours and toss before serving. It will keep in the refrigerator for a week.

COTTAGE CHEESE SALAD

Lula Green
Macon CGP

2 cups whipped topping
1 (3-ounce) box Jell-O (any flavor)
1 cup cottage cheese
1 (8 ¼-ounce) can crushed pineapple (well drained)

Stir whipped topping and dry Jell-O until well blended; then add cottage cheese and pineapple. Refrigerate.

CRANBERRY JELL-O SALAD

Susan Cantrell
Carrollton CGP

1 (6-ounce) package raspberry or orange Jell-O
1 (16-ounce) can jellied or whole berry cranberry sauce
1 (8 ¼-ounce) can crushed pineapple (drained)
2 teaspoons grated orange rind
½ cup diced celery
1 cup chopped nuts
1 ½ cups boiling water

Dissolve Jell-O in boiling water; add orange rind and cranberry sauce. Chill until thickened. Stir in celery and pineapple. Sprinkle nuts on top. Refrigerate overnight.

CRANBERRY SALAD

Pam Pitts
General Office CGP

1 (3-ounce) package cherry gelatin
¾ cup boiling water
¼ cup cold water
1 teaspoon plain gelatin
1 (16-ounce) can whole berry cranberry sauce
1 cup unsweetened pineapple (undrained)
½ cup apple (chopped)
¼ cup chopped pecans

Dissolve gelatin in boiling water. Mix plain gelatin and cold water; then add to hot water mixture. Stir well. Add cranberry sauce, pineapple with juice, apple and nuts to gelatin mixture. Place in bowl and chill overnight.

CRANBERRY WALNUT SALAD

Barbara Fuquea
Austell CGP

1 (3-ounce) package strawberry Jell-O
1 (8 ¾-ounce) can pineapple slices (cut into pieces) or crushed pineapple
1 (16-ounce) can whole berry cranberry sauce
1 cup chopped walnuts

Drain juice from pineapple into measuring cup. Add enough boiling water to juice to equal one cup, and pour over Jell-O; stir until completely dissolved. Then stir in cranberry sauce while mixture is hot. Add pineapple and nuts and pour into mold or serving dish and refrigerate.

CUCUMBER-ALMOND SALAD

Ruby Harrison
Macon CGP

¾ cup shredded cucumber, some peel left on
¾ cup liquid (juice drained from cucumber and enough water added to make required amount)
1 (3-ounce) package lime Jell-O
1 (8-ounce) package cottage cheese
2 tablespoons grated onion
1 cup mayonnaise
1 teaspoon salt
½ cup slivered almonds

Grate cucumber and drain out juice. Add water to cucumber juice to make ¾ cup liquid. Heat and dissolve gelatin in heated liquid. Cool; add remaining ingredients and congeal.

EASY BEAN SALAD

Audrey Wimberly
State President 1994

1 (15-ounce) can green beans
1 (15-ounce) can wax beans
1 (15-ounce) can kidney beans
1 cup vinegar
1 cup sugar
½ cup oil
1 sliced onion
1 teaspoon salt
1 teaspoon pepper

Drain all cans of beans and add remaining ingredients. Make the day before and let soak overnight.

Yield: 10-12 servings

EASY LIME SALAD

Juanita Hughes
Rome Ambassadors

1 (16-ounce) carton Cool Whip (thawed)
1 (6-ounce) package lime Jell-O
1 (16-ounce) container cottage cheese
1 (8-ounce) can crushed pineapple (drained and blotted)
1 (11-ounce) Mandarin oranges (drained and blotted)

Stir dry Jell-O into Cool whip until well mixed. Add cottage cheese; mix well. Add pineapple and oranges. Refrigerate. Ready to serve in 2-3 hours. (May substitute orange Jell-O for lime.)

FROZEN CHERRY SALAD

Linda Stephens
Athens Ambassadors

1 (20-ounce) can cherry pie filling
1 (14-ounce) can sweetened condensed milk
1 (8 ¼-ounce) can drained crushed pineapple
1 (8-ounce) carton Cool Whip

Mix first 3 ingredients together well; fold in Cool Whip. Cover and freeze. Remove and cut into squares. Can be served on lettuce or eaten alone.

FROZEN CRANBERRY BANANA SALAD

Jean McAnally
Southwest Georgia Ambassadors

1 (20-ounce) can pineapple tidbits
5 medium firm bananas, (halved lengthwise and sliced)
1 (16-ounce) can whole-berry cranberry sauce
½ cup sugar
1 (12-ounce) carton frozen whipped topping (thawed)
½ cup chopped walnuts

Drain pineapple juice into a medium bowl, and set pineapple aside. Add bananas to the pineapple juice. In a large bowl combine cranberry sauce and sugar. Remove bananas, discarding juice, and add to cranberry mixture. Stir in pineapple, whipped topping and nuts. Pour into a 9x13x2-inch dish. Freeze until firm. Remove from the freezer 15 minutes before cutting.

Yield: 12-16 servings

FROZEN FRUIT SALAD

Del Clark
General Office CGP

1 (3-ounce) can peaches or fruit cocktail
½ cup Miracle Whip
2 tablespoons clover honey
½ cup slivered almonds
1 (8-ounce) container whipped topping
Maraschino cherries, dates, marshmallows, etc. (chopped)

Drain fruit, reserving 2 tablespoons syrup. Cut up peaches. Combine salad dressing, honey, syrup, fruit, almonds, etc. Fold into topping. Freeze until firm.

FROZEN STRAWBERRY SALAD ♥

Kathy Vessell
Columbus CGP

1 (10-ounce) package frozen strawberries
1 (8-ounce) package cream cheese (light)
¾ cup Splenda
1 (20-ounce) can crushed pineapple (light)
1 cup chopped nuts
1 (8-ounce) carton Cool Whip (lite)
2-3 bananas

Mix cream cheese with Splenda, add strawberries, pineapple and nuts. Fold in Cool Whip. Place ½ of mixture in a 13x8-inch dish, slice bananas and put on top. Add rest of mixture. Freeze overnight. Keep in freezer.

FRUIT SALAD #1

Barbara Fuquea
Austell CGP

1 (8-ounce) Cool Whip
1 (8-ounce) carton sour cream
1 (16-ounce) can pineapple chunks or tidbits (drained)
Juice of 2-3 lemons

Mix all together and refrigerate.

FRUIT SALAD #2

Jewel Lewis
Statesboro CGP

3-4 apples (cut up)
2 (8-ounce) cans pineapple chunks
2 cups seedless grapes (either whole or cut in half)
1 (1-ounce) package sugar-free instant vanilla pudding
1 (8-ounce) carton Cool Whip

Combine apples, pineapple and grapes in a bowl. Use the juice from one of the cans of pineapple, sprinkle dry pudding over fruit and add Cool Whip. You can add other fruits as desired, i.e. bananas, strawberries or nuts.

FRUIT SALAD #3

Wanda Purcell
H L Thomas CGP

1 (16-ounce) can chunk pineapple (reserve 2/3 cup juice)
2 (11-ounce) cans mandarin oranges (reserve 1/3 cup juice)
1 (15 ¼-ounce) can sliced peaches (drained)
4 bananas
1 (6-ounce) bottle maraschino cherries, drained (whole or cut in half)
1 (6-ounce) package vanilla pudding (not instant)
1 pound green/purple seedless grapes

Drain pineapple and oranges, reserving juice. Combine 2/3 cup pineapple juice and 1/3 cup juice from oranges. Combine juice with pudding. Cook until it comes to a boil and becomes clear, stirring constantly. Take off stove and let cool. Pour over fruit and refrigerate. Add cherries and bananas right before serving.

Note: Without bananas added, salad will keep for days. For Christmas use red and green maraschino cherries.

GERMAN SALAD

Del Clark
General Office CGP

1 large, firm head of lettuce (broken into bits)
1 medium onion (chopped)
1 cup chopped clelery
½ cup chopped green pepper

Mix ingredients and put into serving bowl. On top, add in order the following:

1 (16-ounce) can tiny peas (drained)
1 cup mayonnaise or salad dressing (spread to cover completely)
4 teaspoons sugar or sweetener (sprinkle over mayonnaise)
5 slices crisply fried bacon (crumbled)
Cover generously with Parmesan cheese

Seal bowl with foil or Saran wrap. Prepare at least 4 hours before serving.

GRAPE SALAD #1

Marty Bleakley
Conyers CGP

2 pounds red grapes (washed and dried well)
2 pounds green grapes (washed and dried well)
1 (8-ounce) package cream cheese (low fat can be used)
1 (8-ounce) carton sour cream
¼ cup sugar
1 teaspoon vanilla
½-1 cup chopped pecans (toasted)

Cream together cream cheese, sour cream, sugar and vanilla. Chill and pour over grapes. Toss toasted pecans over top just before serving.

Caution: Make sure the grapes are dry or the sauce will be runny.

GRAPE SALAD #2

Johnnie Crumley
Northeast Georgia Ambassadors

2 pounds red seedless grapes
2 pounds white (or black) seedless grapes
1 (8-ounce) package cream cheese (softened)
1 (8-ounce) carton sour cream
½ cup sugar (or more to taste)
1 teaspoon vanilla
Brown sugar
Chopped pecans

Wash and dry grapes. Pull grapes from stems, and cut into halves or fourths. Beat together cream cheese, sour cream, sugar and vanilla. Pour over grapes and stir well. Sprinkle brown sugar and nuts over top. Refrigerate overnight.

Similar recipe submitted by:
Merietta Jones
Clayton CGP

GRAPE SALAD #3

Jennifer Poppell
Brunswick CGP

4 pounds seedless green gapes
1 (8-ounce) package cream cheese
1 (8-ounce) carton sour cream
½ cup white sugar
1 teaspoon vanilla extract
4 ounces chopped pecans
2 tablespoons brown sugar

Wash and dry grapes. In large bowl, mix together cream cheese, sour cream, sugar and vanilla. Add grapes and mix until evenly incorporated. Sprinkle with brown sugar and pecans. Mix again and refrigerate until served.

GREEN BEAN SALAD

Sue Perry
Tifton CGP

1 small onion (sliced into rings)
1 (15-ounce) can English peas
1 (14 1/3-ounce) can French-cut green beans
1 (2-ounce) jar pimentos in strips
1/3 cup oil
1 cup vinegar
1 cup sugar
1 cup finely chopped celery
1 teaspoon salt

In a large bowl, combine all ingredients including the juices from each can. Stir together and soak in refrigerator for 48 hours. Drain juice before serving.

Yield: 8-10 servings

HEAVENLY HASH SALAD

Verna Bennett
Statesboro CGP

1 (12-ounce) container Cool Whip
1 (8-ounce) package Philadelphia cream cheese
1 (15 ¼-ounce) can crushed pineapple (drained)
1 (6-ounce) jar maraschino cherries (drained and chopped)
1 (10-ounce) package miniature marshmallows
½ cup chopped pecans

Let cream soften; add Cool Whip and other ingredients. Refrigerate.

HOLIDAY BROCCOLI SALAD

Wanda Purcell
H L Thomas CGP

2 large bunches fresh broccoli (2 ½ to 3 pounds)
2 cups mayonnaise
½ cup sugar
½ cup red wine vinegar
½ teaspoon salt
¾ teaspoon freshly ground pepper
2 (6-ounce) packages sweetened dried cranberries
1 (6-ounce) package dried apricots (diced)
1 (8-ounce) block extra sharp Cheddar cheese (shredded)
2 (2.25-ounce) packages slivered almonds (toasted)
1 small purple onion (diced)

Cut florets from broccoli. Chop florets and set aside. Cut broccoli stalks into 1-inch pieces. Pulse in a food processor 6-8 times or until finely chopped. Whisk together mayonnaise and next 4 ingredients in a large bowl. Add florets, chopped stalk, cranberries and remaining ingredients, tossing to coat. Serve immediately or chill up to 6 hours.

HOT CHICKEN SALAD

Brenda Farr
Waycross CGP

2 cups cooked chopped chicken
1 cup finely chopped celery
½ cup sliced almonds (toasted)
½ cup Ritz cracker crumbs
½ cup finely chopped onion
1 (10 ¾-ounce) can cream of chicken soup
½ cup mayonnaise
1 cup sharp Cheddar cheese (grated)
1 cup crushed potato chips

Combine chicken, celery, almonds, cracker crumbs, onion, chicken soup, mayonnaise and cheese. Toss gently. Place in 1 ½ -quart baking dish. Bake at 375 degrees for 15 minutes. Sprinkle potato chips on top and bake 15 additional minutes. Makes excellent sandwiches.

Yield: 4-6 servings

LIME COTTAGE CHEESE SALAD

Del Clark
General Office CGP

Mix together and let cool:

1	(3-ounce) box lime Jell-o
1	cup hot water
1	tablespoon sugar
¼	teaspoon salt

Add to mixture:

1	cup cottage cheese
1	cup evaporated milk
½	cup chopped pecans
½	cup mayonnaise
1	(8 ¼-ounce) can crushed pineapple
1	cup small marshmallows

Pour into mold and chill until firm.

LORRAINE'S FRUIT SALAD

Dot Hastings
Valdosta CGP

1 (20-ounce) can pineapple (drain and reserve juice)
½ cup sugar
3 tablespoons all-purpose flour
1 egg (slightly beaten)
2 (11-ounce) cans Mandarin oranges (drained)
1 (20-ounce) can pears (drained and chopped)
3 kiwi (peeled and sliced)
2 large unpeeled apples (chopped)
1 cup pecan halves or chopped (optional)

Place reserved pineapple juice in saucepan; add sugar and flour. Boil quickly; stir in egg. Cook until thickened. Remove from heat and cool in refrigerator. Combine fruit and pecans. Add cooled dressing. Chill 1 hour.

MACARONI SALAD #1

Jewel Lewis
Statesboro CGP

2 cups uncooked macaroni
1 medium cucumber
1 medium onion
1 medium green pepper
3 chopped celery ribs
1 medium tomato
1 ½ teaspoons celery seed
1 teaspoon sugar
Salt and pepper to taste
1 teaspoon vinegar
3-4 heaping tablespoons Miracle Whip

Cook macaroni and drain. Chop remaining ingredients and toss with macaroni. Chill before serving.

Origin: Barbara Skeens

MACARONI SALAD #2

Mary McCall
Athens Ambassadors/Hartwell CGP

2	tomatoes (peeled and chopped)
1	(8-ounce) jar stuffed olives (sliced)
2	ribs celery (chopped)
	Garlic salt to taste
	Pepper to taste
1	(2-ounce) jar chopped pimentos
1	small chopped onion
½	pound sharp cheese (grated)
1	(8-ounce) box macaroni (cooked and well drained)
	Mayonnaise

Mix all ingredients with just enough mayonnaise to mix well. Will keep for days in refrigerator.

***Tip**: To avoid tears when cutting onions, try cutting them under cold running water or by briefly placing them in the freezer before cutting.*

***Tip**: Use an egg slicer to make perfect slices of strawberries, kiwis or bananas for your fruit salads.*

MANDARIN ORANGE TOSSED SALAD

Wanna Philpot
General Office CGP

Salad:

2	cups slivered almonds
3	tablespoons sugar
½	head iceberg lettuce
½	head romaine or leafy lettuce or spinach
½	sweet, red onion (sliced into rings)
1	(11-ounce) can Mandarin oranges (drained)

Dressing:

3	tablespoons orange juice
3	tablespoons vegetable or olive oil
2	tablespoons vinegar
1	tablespoon sugar or honey
1-2	teaspoons poppy seeds (optional)
¼	teaspoon salt

In frying pan, heat 3 tablespoons sugar over medium-low heat until melted (sugar turns liquid). Sprinkle almonds into sugar to coat (almonds will clump together). Pour onto a greased plate and let cool; then separate. Tear clean, dry greens into bite-size pieces. Toss greens with sliced onion rings (reserve some for garnish), drained oranges and cooled candied almonds. Shake dressing ingredients together until combined. When ready to serve, pour dressing over salad and toss gently to coat. Garnish with reserved onion rings. Serve immediately.

Yield: 6 servings

MARINATED ASPARAGUS

Emily Perry
Northeast Georgia Ambassadors

1/3 cup vinegar
¼ cup water
¼ cup sugar
¼ teaspoon celery seed
½ teaspoon salt
3 whole cloves
1 stick cinnamon
1 (15-ounce) can asparagus tips (drained)

Mix thoroughly all ingredients, except asparagus. Bring the marinade to a boil and pour about 30 asparagus tips. Marinate overnight.

MARINATED COLE SLAW

Bob Bradberry
Athens Ambassadors

¾ cup vegetable oil
1 cup sugar or sugar substitute
1 cup cider vinegar
1 teaspoon salt
1 teaspoon dry mustard
½ teaspoon celery seed
¾ teaspoon turmeric (optional)
1 large head cabbage
1 large onion
1 large bell pepper (chopped) can mix red, green and yellow)

Mix first 7 ingredients in a saucepan. Bring to a boil and pour over remaining ingredients. Marinate in refrigerator at least 1 day. Will keep a week.

Yield: 8 servings

MARINATED SEA SHELLS

Sue Perry
Tifton CGP

1 (8-ounce) box shell macaroni
¾ cup vinegar
¾ cup sugar
¾ cup oil
1 (10 ¾-ounce) can condensed tomato soup (undiluted)
1 chopped onion
1 chopped bell pepper

Cook macaroni according to package instructions and drain. Mix all other ingredients and stir in shells. Let marinate overnight in refrigerator in a tightly covered container. Will keep several weeks.

Yield: 8-10 servings

MARINATED VEGETABLE SALAD

Sarah Payne
Metro South Ambassadors

½ cup chopped onion
½ cup chopped celery
½ cup chopped bell pepper
1 (7-ounce) can Green Giant white shoe peg corn
1 (14 ½-ounce) can Green Giant French style green beans
1 (15-ounce) can LeSueur peas
1 (2-ounce) jar chopped pimento pepper

Drain ingredients in a colander. Set aside and prepare marinade.

Marinade:

½ cup apple cider vinegar
½ cup sugar
½ cup oil
1 teaspoon black pepper
1 tablespoon water

Heat ingredients and pour over vegetables. Refrigerate; keeps well.

MARINATED VIDALIA ONIONS
(Nancy Jordan's recipe)

Nancy Jordan
State President 2002

6 large Vidalia onions
2 cups water
1 ½ cups cider vinegar
1 cup sugar
1 ½ cups mayonnaise
1 ½ teaspoons celery seed

Slice onions. Mix water, vinegar and sugar and bring to a boil. Pour mixture over onion and marinate overnight. Drain. Mix mayonnaise and celery seed. Toss onions with mayonnaise and celery seed dressing. Serve on wheat cracker or with hamburgers or other sandwiches. Recipe can be easily halved.

Yield: 20 servings.

MOM'S PEAR DELIGHT

Annabelle Beasley
Brunswick CGP

1 (20-ounce) can halved Bartlett pears
1 (8-ounce) package cream cheese
¼ cup chopped pecans
2 (3-ounce) packages lime Jell-O
1 teaspoon vinegar
Pinch of salt

Drain the pears. Mix cream cheese with chopped pecans. Put mixture in pears halves. Place pears filled-side down in oblong glass dish. Mix the Jell-O according to package directions and pour over the pears. Let set in the refrigerator until firm. Cut into squares and serve over lettuce leaves.

NEW WAVE WALDORF SALAD

Richard Lane
Athens Ambassadors

1 red apple (unpeeled and chopped)
1 green apple (unpeeled and chopped)
1 pear (unpeeled and chopped)
1 tablespoon lemon juice
¼ cup golden raisins
1 rib celery (sliced diagonally)
1 (8-ounce) carton plain yogurt
1 tablespoon honey
1 teaspoon grated orange rind
¼ cup slivered almonds (toasted)

Combine first 3 ingredients in a medium-sized bowl. Sprinkle lemon juice over fruit mixture and toss gently. Stir in golden raisins and celery. Set aside. Combine yogurt, honey and orange rind, stirring well. Stir ¼ cup yogurt mixture into fruit mixture. Spoon salad into a serving bowl and sprinkle with almonds.

Yield: 6 servings

Note: Reprinted from Café South Cookbook. Permission to publish granted by Merry Ann Finch.

ONION AND CUCUMBER SALAD

Wanna Philpot
General Office CGP

2	Vidalia onions (peeled and sliced very thin)
2	large cucumbers (peeled and sliced thin)
2	teaspoons salt
½	cup vinegar
1	teaspoon sugar
	Salt and pepper (optional)

In large bowl, cover onion and cucumbers with ice water. Stir in 2 teaspoons salt and refrigerate 3-6 hours. Drain very well and add vinegar and sugar. Season with salt and pepper if desired. Stir to combine.

ORANGE CONGEALED SALAD

Faye Roberson
Thomson CGP

1 (6-ounce) package orange Jell-O
1 ½ cups hot water
2 cups miniature marshmallows
1 (8-ounce) can crushed pineapple
1 (11-ounce) can Mandarin oranges and juice
1 pint orange sherbet (partially thawed)
1 envelope Dream Whip (prepared)

Mix Jell-O and hot water. Add marshmallows, pineapple, oranges with juice and orange sherbet. Congeal slightly; fold in prepared Dream Whip. Pour into mold.

ORANGE JELL-O AND CREAM CHEESE
(Rubye Boatright's recipe)

Ruth Ward
Golden Isles Ambassadors/Brunswick CGP

1 (6-ounce) package orange Jell-O
1 ½ cups hot water
2 tablespoons mayonnaise
1 (8-ounce) can crushed pineapple
1 (8-ounce) container Cool Whip
2 tablespoons sugar
1 (8-ounce) package cream cheese (softened)
½ cup copped nuts

Mix Jell-O and hot water, stirring until gelatin is dissolved. Place in refrigerator until slightly congealed. Mix together other ingredients and add to slightly jelled Jell-O; refrigerate. Delicious

ORIENTAL COLE SLAW

Sheila Smith
Albany CGP

2 (8.5-ounce) packages angel hair cabbage
2 (3 -ounce) packages beef-flavored Ramen noodles (broken)
reserve flavoring packets
1 cup roasted, salted sunflower seeds
1 cup toasted, sliced almonds
1 bunch green onions (optional)

Mix above ingredients in a large salad bowl. Prepare dressing.

Dressing:
1 cup salad oil
1/3 cup white vinegar
½ cup sugar
1 beef-flavored seasoning packet from Ramen noodles mix

Whisk together dressing ingredients until blended. Pour dressing over slaw. Toss and refrigerate.

ORIENTAL SALAD

Zann Hayes
Metro South CGP

1 (16-ounce) bag broccoli slaw
1 bunch green onions (chopped)
1 cup sliced toasted almonds
1 cup sunflower seeds
1 cup vegetable or canola oil
1/3 cup vinegar
½ cup sugar
2 packages Oriental flavor Ramen noodles with seasoning packets

Mix together broccoli slaw, green onion, toasted almonds and sunflower seeds in a large bowl. In a small bowl mix together oil, vinegar, sugar and the seasoning packets. Pour dressing over salad and toss well. Refrigerate for several hours. Just before serving, crush Ramen noodles and add to salad. Toss again to serve.

Yield: 6-8 servings

PISTACHIO SALAD

Mary Short
Athens Ambassadors

1 (5 ¼) ounce instant pistachio pudding
1 (20-ounce) can crushed pineapple (undrained)
1 (16-ounce) container whipped topping
½ cup chopped nuts
1 cup miniature marshmallows

In a large bowl, mix pudding and whipped topping. Add pineapple, nuts and marshmallows. Chill.

Yield: 12 servings

RAMEN NOODLE SALAD

Jean Kennedy
Heart of Georgia Ambassadors

1 (3-ounce) package chicken flavor Ramen noodles
6 cups chopped cabbage (1 ½ -pound head or packaged slaw)
4 chopped green onions
½ cup toasted sunflower kernels
½ cup toasted slivered almonds
½ cup vegetable oil
3 tablespoons red wine vinegar
2 tablespoons sugar
½ teaspoon salt
½ teaspoon pepper

Remove seasoning packet; set aside. Crunch noodles. Combine with cabbage, onions, sunflower kernels and almonds. Combine seasoning packet with oil, vinegar, sugar, salt and pepper, beating with a wire whisk. Pour over cabbage mixture and chill.

Yield: 6 servings

REFRIGERATOR SLAW

Verna Bennett
Statesboro CGP

1 medium size cabbage (use some red cabbage if possible)
2 large onions
1/8 cup sugar
1 cup vinegar
¾ cup cooking oil
2 tablespoons sugar
1 tablespoon salt
1 tablespoon celery seed

Cut cabbage and place in alternate layers with onion rings. Add sugar (do not stir). Heat remaining ingredients; when it comes to a boil, pour over cabbage and onions. Refrigerate 12 hours before serving.

SARAH'S SALAD

Cindy Saunders Taylor
Heart of Georgia Ambassadors

1 (3-ounce) package peach Jell-O or other flavor
1 (8-ounce) can crushed pineapple
1 (8-oune) container Cool Whip
1 cup buttermilk
½ cup sugar
½-¾ cup chopped walnuts

Mix Jell-O in pan. Add pineapple and sugar. Stir on low heat until dissolved. Put in refrigerator until it is almost jelled. Take out and add Cool Whip and buttermilk, stirring to mix. Stir in walnuts. Return to refrigerator and let set.

SEVEN-LAYER SALAD

Sheila Strickland
Customer Care Center CGP

1 head lettuce (broken)
½ cup chopped green pepper
1 diced onion
½ cup diced celery
1 (10-ounce) package frozen green peas (thawed)
2 cups Hellmann's mayonnaise mixed with 2 tablespoons sugar
1 (4-ounce) package grated Cheddar cheese
6-8 strips bacon (fried and crumbled)
Salt to taste
Parmesan cheese to taste

In bowl, layer ingredients in order listed except salt and Parmesan cheese. Chill for 24 hours. When ready to serve, salt to taste, and top with Parmesan cheese.

SHOE PEG CORN SALAD

Sandra Rowan
Columbus Ambassadors

Marinade:

1 cup sugar
1 teaspoon salt
1 teaspoon oregano
2 tablespoons water
1 cup apple cider vinegar
¾ cup Wesson oil (do not substitute)
Black pepper to taste

Combine marinade ingredients and heat to a boil. Cool to room temperature.

Salad:

2 (7-ounce) cans white shoe peg corn
1 (15-ounce) can LeSueur peas
1 (14-ounce) can French cut green beans
1 cup diced onion (use red onion for color)
1 cup chopped celery
1 cup chopped bell pepper
1 (4-ounce) jar chopped pimentos

Drain all vegetables in colander. Pour cooled dressing over drained vegetables. Place in refrigerator overnight, then drain marinade off vegetables before serving.

SHRIMP SALAD #1

Rhonda Hendrix
Statesboro CGP

1 ½	pounds shrimp (cooked and peeled)
1	(8-ounce) package macaroni (cooked and drained)
½	pint sour cream
1	cup mayonnaise
1	green pepper (chopped)
1	small onion (chopped)
1	tablespoon ketchup
2	ribs celery (chopped)
1	tablespoon lemon juice
2-3	tablespoons horseradish
	Salt and pepper to taste

Combine all ingredients and chill for a few hours. Very good.

SHRIMP SALAD #2

Carolyn Terry
Plant Hammond CGP/Rome Ambassadors

3 ½	cups V-8 juice (divided)
¼	cup coarsely chopped celery
½	cup chopped onion
2	tablespoons brown sugar
2	bay leaves
1	tablespoon salt
2 ½	(1-ounce) envelopes unflavored gelatin
2	tablespoons lemon juice
1	cup finely chopped celery
1	(8-ounce) can water chestnuts (chopped)
3-4	drops hot sauce
1	(6-ounce) can tiny shrimp (rinsed)

Combine 2 ½ cups V-8 juice, ¼ cup coarsely chopped celery, onion, brown sugar, bay leaves and salt in medium saucepan. Bring to boil; cover and simmer 5 minutes. Strain mixture and discard vegetables. Soften gelatin in remaining 1 cup V-8 juice, lemon juice and hot sauce. Add to hot mixture, stirring until gelatin is dissolved. Chill gelatin mixture until consistency of unbeaten egg whites. Fold in 1-cup finely chopped celery, shrimp and water chestnuts. Pour into 5-cup mold and chill until firm.

SINFUL SALAD

Sheila Strickland
Customer Care Center CGP

2 (3-ounce) packages strawberry Jell-O
1 ½ cups crushed pineapple (drained)
2 cups hot water
2 (10-ounce) packages frozen strawberries
2 bananas (sliced)
1 cup chopped pecans

Combine Jell-O with hot water; stirring until Jell-O is dissolved. Fold in pineapple and strawberries. Add sliced bananas and pecans. Pour into salad mold and congeal.

***Tip**: Perk up soggy lettuce by soaking it in cold water with a few drops of lemon juice added.*

SOUTHWESTERN CORNBREAD SALAD

Linda Stephens
Athens Ambassadors

1 (6-ounce) package Mexican cornbread mix
1 (1-ounce) envelope buttermilk ranch-style dressing mix
1 small head romaine lettuce (shredded)
2 large tomatoes (chopped)
1 (15-ounce) can black beans (rinsed and drained)
1 (15-ounce) can whole kernel corn with red and green peppers (drained)
1 (8-ounce) package shredded Mexican four-cheese blend
6 bacon slices (cooked and crumbled)
5 green onions (chopped)

Prepare cornbread according to package directions; cool and crumble. Set aside. Prepare ranch dressing according to package directions. Layer a large bowl with half each of cornbread, lettuce and next 6 ingredients; spoon half of the dressing evenly over the top. Repeat layers with remaining ingredients and dressing. Cover and chill at least 2 hours.

Yield: 10-12 servings

SPAGHETTI SALAD

Eleanor Mitchell
West Georgia Ambassadors

1 (8-ounce) package spaghetti broken into bite-size pieces
½ teaspoon salt
2 tablespoons salad pickles
2 tablespoons canned pimento (chopped very fine)
¾ teaspoon celery seeds
Mayonnaise (enough to moisten as you would potato salad)
Cheddar cheese (shredded or grated)

Cook spaghetti until tender. Wash and drain well; cool. Mix other ingredients with spaghetti. Cover with shredded or grated Cheddar cheese.

SPICED CRANBERRY RING

Lois Sewell
Northeast Georgia Ambassadors

2 (3-ounce) packages raspberry or cranberry Jell-O or
1 (6-ounce) package
¼ teaspoon salt
Dash of cloves
¼ teaspoon cinnamon
2 cups boiling water
2 (8-ounce) cans whole berry cranberry sauce
2 tablespoons grated orange rind (optional)
1 cup diced orange sections
1 cup chopped apple
½ cup chopped nuts

Dissolve gelatin, salt, cinnamon and cloves in boiling water. Add cranberry sauce and orange rind. Chill until thickened. Fold in orange and apple. Pour into 6-cup mold. Chill until firm, about 4 hours. Unmold and garnish as desired. This is good with most any kind of meat.

Yield: 12 servings

STRAWBERRY PRETZEL SALAD

Jennifer Poppell
Brunswick CGP

1 ½ cups crushed pretzels
½ tablespoons white sugar
¾ cup butter (melted)
1 cup white sugar
2 (8-ounce) packages cream cheese
1 (8-ounce) container frozen whipped topping (thawed)
1 (6-ounce) package strawberry gelatin
2 cups boiling water
1 (16-ounce) package frozen strawberries

Preheat oven to 350 degrees. Mix together pretzels, 4 ½ tablespoons sugar and melted butter. Press into the bottom of a 9x13-inch pan. Bake for 10 minutes or until lightly toasted. Set aside to cool completely. In a medium bowl, beat the sugar and cream cheese until smooth. Fold in whipped topping. Spread evenly over cooled crust. Refrigerate until set, about 30 minutes. In a medium bowl, stir together the gelatin mix and boiling water. Add frozen strawberries and stir until thawed. Pour over cram cheese mixture in pan. Refrigerate until completely chilled, at least 1 hour.

STRAWBERRY-APPLESAUCE JELL-O

Lois Sewell
Northeast Georgia Ambassadors

1 (3-ounce) package strawberry Jell-O
1 cup boiling water
1 (16-ounce) can applesauce
1 pint soft vanilla ice cream

Dissolve Jell-O in boiling water, cool with several ice cubes. When mixture begins to thicken, remove remaining ice cubes. Add applesauce and ice cream. Put in refrigerator until firm.

THREE WEEKS SLAW

Jewel Lewis
Statesboro CGP

Slaw:

3 pounds chopped white cabbage
1 green bell pepper
2 onions
2 cups sugar

Dressing:

1 cup vegetable oil
1 cup vinegar
1 tablespoon salt

Combine slaw ingredients and let stand. Mix dressing ingredients and bring to a boil. Pour over cabbage mixture while hot and stir. This slaw will keep for 3 weeks in the refrigerator.

TUNA-RONI SALAD

Betty Saunders
Heart of Georgia Ambassadors

2 cups shredded cabbage
1 grated carrot
¼ cup diced green pepper (optional)
1 ½ cups cooked macaroni
1 (6 ½-ounce) can tuna
1 ½ tablespoons grated onion
½ cup mayonnaise
2-3 teaspoons mustard
½ teaspoon salt
1 teaspoon vinegar

Combine cabbage and next 5 ingredients. In a small bowl, blend mayonnaise and the next 3 ingredients. Pour over cabbage mixture and toss thoroughly. May be served on lettuce or with crackers.

Yield: 4-6 servings

WEIGHT WATCHERS CREAMY COLESLAW ♥

Wanna Philpot
General Office CGP

¾ pound packaged coleslaw mix (cabbage and carrots)
1 medium red onion (thinly sliced)
½ cup fat-free mayonnaise
2 tablespoons fresh chopped cilantro
1 teaspoon dark sesame oil
1/8 teaspoon salt or to taste
1/8 teaspoon black pepper or to taste

Combine all ingredients in a large bowl and toss until thoroughly combined. Cover with plastic and refrigerate until ready to serve.

WHITE BEAN AND TUNA SALAD

Connie O'Neal
Metro Central Ambassadors

2 tablespoons lemon juice
1 tablespoon olive oil
¼ teaspoon salt
½ teaspoon pepper
½ teaspoon oregano
1 (15 ¼-ounce) Cannellini beans (rinsed and drained)
1 (6 ½-ounce) can white tuna in water (flaked and drained)
4 green onions (thinly sliced)
2 tablespoons chopped fresh parsley

Stir together first 5 ingredients. Add beans, tuna and onions, tossing to coat. Sprinkle with parsley and serve over lettuce or stuff in whole-wheat pita.

ZESTY ITALIAN PASTA SALAD

Barbara Fuquea
Austell CGP

2 (8-ounce) boxes Publix small shells pasta
2 (8-ounce) bottles Kraft Zesty Italian dressing
3 chopped tomatoes
3 chopped cucumbers
Ends of green onions (chopped)
Parmesan cheese

Mix together all ingredients except cheese. Sprinkle with Parmesan cheese.

***Tip**: For a crisp salad, tear the greens (never cut them).*

***Tip**: Before unmolding a congealed salad, sprinkle a few drops of water on the serving plate. It will be easier to move salad around to position it correctly.*

Notes

Soups & Stews

Magnolia Grandiflora

SOUPS AND STEWS

Baked Potato Soup
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Broccoli Soup with Garlic
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Chicken and Rice Soup
Chicken Brunswick Stew
Chicken Gumbo Soup
Chili
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Clam Chowder
Crab Stew
Debbie's Camp Stew
Golden Cream of Potato Soup
Great Grandmother's Soup
Green Split Pea Soup
Leek-Potato Soup
Mexican Beef Stew
Mexican Cabbage Soup
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Potato and Sausage Soup
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Quick Brunswick Stew
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Taco Soup #3
Teri White's White Chili
Texas Cranberry Chutney
Tortellini and Vegetable Soup
Turnip Root Soup
Vegetable Beef Stew for a Crowd
Vegetable Soup #1
Vegetable Soup #2
White Chicken Chili
White Chili

BAKED POTATO SOUP

Pat Aycock
Golden Isles Ambassadors

4	large Idaho potatoes
2/3	cup butter
2/3	cup flour
6	cups milk
3	medium onions (chopped and sautéed)
1	cup shredded Cheddar cheese
1	(8-ounce) carton sour cream
4	green onions (optional)
6	crisp slices of bacon (optional)
	Salt and pepper to taste

Wash potatoes and bake in 400-degree oven for 1 hour. Let cool; then slice in half lengthwise. Scoop out and mash or cut into ¼-inch pieces. Melt butter in large, heavy saucepan. Add flour and stir until smooth. Cook for 1 minute, stirring constantly. Gradually add milk. Cook over medium heat, stirring constantly until mixture is thickened and bubbly. Add potatoes, onions and shredded cheese; cook until thoroughly heated. Stir in sour cream. If too thick, add extra milk. Add salt and pepper. Serve hot. If desired, garnish with chopped onions and bacon or shredded cheese.

Broccoli Soup: Prepare the same as for baked potato soup except use one large bunch of fresh broccoli instead of baked potatoes.

BEEF STEW

Richard Lane
Athens Ambassadors

6	carrots
3	baking potatoes
2	tablespoons olive oil
½	cup all-purpose flour
1	teaspoon kosher salt
1	teaspoon freshly ground black pepper
2 ¾	pounds beef shoulder roast
4	cloves garlic

Wash and peel carrots and cut diagonally into ½- to ¾-inch slices. Wash potatoes, but do not peel. Cut lengthwise into pieces 1-inch thick. Put oil in heavy skillet and heat. Mix flour with salt and pepper. Dredge roast in flour mixture and brown on both sides in oil. Preheat oven to 325 degrees. Remove roast from skillet ad place in a large casserole dish or roasting pan. Add the carrots and potatoes on and around the roast. Add 1 cup water to the skillet and bring to a boil, stirring and scraping up any crumbs. Pour gravy over the roast and vegetables. Add the whole garlic cloves to the liquid and sprinkle a little more kosher salt and pepper on the roast and potatoes. Cover tightly and place in preheated oven; cook for 2 hours. Uncover and cook for an additional 25 minutes.

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BROCCOLI SOUP WITH GARLIC ♥

Margo Surovik-Bohnert
General Office CGP

2 large bunches broccoli (about 3 pounds)
½ cup virgin olive oil
8 garlic cloves (thinly sliced)
2 teaspoons chopped fresh or dried thyme or marjoram (or some of both)
6 cups low-fat/low-salt chicken or vegetable broth
1 tablespoon fresh lemon juice
Salt and pepper to taste
Toasted slices of French bread (optional)
Finely grated Parmesan cheese

Cut florets off the broccoli and again into smaller pieces so that each floret is about an inch in diameter. Cut off and discard the bottom 2 inches of stems. Peel the remaining stems and slice as thinly as possible. Combine all the ingredients except salt, pepper, cheese and bread in a 4-quart pot. Bring soup to a simmer; cover and turn heat down low enough to keep the soup at a slow simmer. Simmer for 1 hour. Stir soup to break up broccoli. Add salt and pepper. Serve with bread and pass the cheese. Yum!

***Tip**: To reduce fat in soups and stews, refrigerate after cooking, then remove fat that congeals on top.*

BRUNSWICK STEW #1 ♥

Bonnie Crumpton
Altamaha Ambassadors

1	2-2 ½ pound pork butt roast
1	3-3 ½-pound fryer (cut up)
4	large potatoes (diced)
2	large onions (diced)
1	(11-ounce) can Niblet's corn
1	(15-ounce) can small English peas
1	(10-ounce) package frozen butter beans
1	(14-ounce) bottle Hunt's ketchup
3	tablespoons Louisiana hot sauce (or to taste)
	Salt to taste

In large stockpot, cover the roast and chicken with water and cook until tender. Refrigerate overnight or until fat accumulates on top. Skim off all fat. Debone chicken. Cut chicken and pork into small pieces. Add remaining ingredients and bring to a boil. Turn down the heat and simmer for 1 hour.

Note: this is low fat as you skim off all fat before cooking vegetables.

Similar recipes submitted by:
Jean Johnson
Columbus Ambassadors
Tammy Canady
Vidalia CGP

***Tip**: Cooking in cast iron cookware boosts iron intake.*

BRUNSWICK STEW #2

Charline Hall
Metro East Ambassadors

1	pound ground chuck
1	pound mild sausage
1	chopped onion
1	peeled and chopped potato
1	(8-ounce) can cream style corn
1	(8-ounce) can English peas or lima beans
1	(8-ounce) can tomatoes (chopped)
1	(8-ounce) can tomato sauce
½	cup ketchup
1	teaspoon sugar
1	tablespoon lemon juice
1	tablespoon vinegar
½	teaspoon paprika
	Salt and pepper to taste

Brown meat and drain off fat. Cook onion and potato. Combine all ingredients in large pot. Simmer at least 1 hour, stirring frequently. This is easily made and is better when cooked a long time. It is also better when it is left over and warmed to boiling the 2nd day. Good with slaw and potato chips. No other vegetables required.

BRUNSWICK STEW #3
(Marmee Newberry's Brunswick Stew)

Myrtle Newberry
Golden Isles Ambassadors

1	3-pound Boston butt roast
3-4	(14 ½-ounce) cans tomatoes
3	onions
2	(14-ounce) packages frozen white corn (divided)
1	cup water
1	(15-ounce) can green peas
	Salt and pepper to taste
	Worcestershire sauce to taste
	Hot sauce to taste

Cover Boston butt with water; add salt and cook until tender. Remove meat; cool and cut into small pieces with scissors. Retain stock for stew. Process tomatoes in food processor for 30 seconds. Pulsate onions in food processor until fine. Cook tomatoes and onions in at lest 2 cups stock for at least 1 hour. Add cut meat. Thaw 1 package corn and add 1 cup water. Process in food processor until creamy. Add to stew and stir. Add the other thawed package of corn to stew and stir. Drain peas and add to stew, stirring well.

BRUNSWICK STEW #4

Cecil Wages
Metro West Ambassadors

3 ½	pounds ground beef
4	large onions
3 ½	cups chicken broth
1 2/3	gallons tomatoes (212 ounces)
7	cups ketchup (55 ounces)
11 ½	cups corn (92 ounces)
7	cups chicken
2	pounds barbecued pork
2	teaspoons red pepper

Cook beef and onions in chicken broth slowly for one hour, stirring occasionally. Add ketchup and tomatoes; cook slowly for one hour, stirring occasionally. Add corn and chicken; cook for one hour, stirring constantly. Add barbecued pork and red pepper; simmer until serving time, stirring constantly.

CHEESE SOUP

Leola Adams
Hartwell CGP

1	cup shredded celery
1	cup shredded onions
4	cups water
2	bouillon cubes
½	cup shredded carrots
2 ½	cups diced potatoes
2	(10 ¾-ounce) cans cream of chicken soup
1	pound Velveeta cheese

Combine first 4 ingredients and let simmer for about 20 minutes. Add carrots and potatoes to mixture and cook until potatoes are done. Add soup and Velveeta cheese. Be careful after adding cheese because it will stick. Keeps up to a week in refrigerator.

CHICKEN AND RICE SOUP ♥

Frank McCloskey
General Office CGP

4	pounds boneless, skinless chicken breasts
6	(14-ounce) cans fat-free chicken broth
1	chopped onion
3	ribs celery (sliced)
1 ½	teaspoons salt
1	cup uncooked rice (use more for thicker soup)
2	carrots (peeled and diced) or 1 package presliced carrots

Combine first 5 ingredients in a large pot. Bring to boil. Cover and reduce to low heat. Simmer 40-45 minutes. Remove chicken. Add rice and carrots to broth; bring back to boil. Once soup begins to boil, reduce heat to low; cover and simmer for 20 minutes. Cut chicken into bite-size portions. Add chicken back to soup when finished simmering. Ready to serve.

CHICKEN BRUNSWICK STEW

Brenda Farr
Waycross CGP

6	large onions
6	skinless, boneless chicken breasts (fresh or frozen)
2	(15-ounce) cans cream style corn
1	(28-ounce) can crushed tomatoes
1	(12–ounce) bottle chili sauce
1	(14 ½-ounce) can chicken broth
¼	cup Worcestershire sauce
¼	cup butter or margarine (cut up)
2	tablespoons cider vinegar
2	tablespoons dry mustard
½	teaspoon salt
½	teaspoon pepper
½	teaspoon pepper sauce

Place onion in a 4-quart slow cooker; place chicken over onion. Add corn and remaining ingredients. Cook covered on high heat 4 hours or until chicken is tender. Remove chicken. Shred and return chicken to stew.

Yield: 3 ½ quarts

CHICKEN GUMBO SOUP

Charline Hall
Metro East Ambassadors

4	pieces boneless chicken breast
12	pods okra, chopped small (fresh or frozen)
3	finely chopped carrots
3	ribs celery (finely chopped)
1	onion (finely chopped)
1 ½	cups barley or rice
1	tablespoon sage
	Salt and pepper to taste

Boil chicken until tender. Cook rice or barley. Cook vegetables until tender. When chicken is cool enough to handle, chop into small pieces. Save all cooking liquids. Mix all ingredients together in large pot. Simmer slowly at least 1 hour. Store covered in refrigerator.

Yield: 3 quarts

CHILI

Jean Johnson
Columbus Ambassadors

1-2	pounds ground beef
1	medium onion (chopped)
1	(14 ½-ounce) can stewed tomatoes
	Salt and pepper to taste
1	cup water
2	(8-ounce) cans tomato sauce
2	tablespoons chili powder
2	(15-ounce) cans either kidney or pinto beans
1/8	teaspoon garlic powder
	Tabasco sauce (optional)

Brown onions and ground beef. Place all remaining ingredients in Dutch oven, mixing well. Add ground beef and onions and simmer on medium-high heat until tomatoes are cooked down and beans are tender, about 2 hours.

CHILI SUPPER

Betty Smith
Athens Ambassadors

1	(15-ounce) can Hormel chili with beans
½	cup (or more) of water
4	wieners (lite)
2	hot dog buns

Heat chili. Warm hot dog buns. Brown wieners lightly. Layer on plate in this order: hot dog buns, wieners, and chili on top. Serve with slaw.

Yield: 2 servings

CINCINNATI CHILI

Wanna Philpot
General Office CGP

Spice Blend:

2 tablespoons chili powder
1 teaspoon ground cinnamon
1 teaspoon garlic powder
½ teaspoon ground allspice
2 teaspoons sugar
½ teaspoon salt

Chili:

1 pound ground beef
1 cup chopped onion
1 (15-ounce) can tomato sauce
1 (14-ounce) can chopped tomatoes
1 (15-ounce) can kidney beans
Shredded cheese
Sour cream
Chopped onions
Spice blend (see above)

For a hearty supper, brown ground beef with onion and drain. Stir in spice blend, tomato sauce, chopped tomatoes and kidney beans. Bring to a boil; reduce heat and simmer uncovered for 45 minutes, stirring occasionally. Serve chili over cooked macaroni or spaghetti. Garnish with shredded cheese, sour cream and chopped onion as desired.

Yield: 6 servings

Gift Suggestion: Mix spices together and place on a square of foil. Fold up and place in a sealed bag. Place in a gift bag along with an (8-ounce) package of macaroni or spaghetti noodles, a can of tomato sauce, a can of chopped tomatoes and a can of kidney beans. Attach instructions.

CLAM CHOWDER

Cindy Saunders Taylor
Heart of Georgia Ambassadors

1 pound bacon
¼ cup chopped onions
2 cups cubed potatoes
1 teaspoon salt
Dash of pepper
1 cup water
1 (10 ½-ounce) can minced clams (do not drain)
2 cups half-and-half milk
2 tablespoons margarine

Cut bacon into ½-inch pieces. Sauté until crisp. Add onions to bacon and cook 5 minutes. Add potatoes, salt, pepper and water. Cook 15 minutes. Add clams and juice, half and half and butter. Mix well. Do not boil.

Similar recipe submitted by
Martha Perkins
Metro East Ambassadors

CRAB STEW

Melissa Peebles
Statesboro CGP

½ stick butter or margarine
1 diced onion
2 (10 ¾-ounce) cans cream of potato soup
1 (10 ¾-ounce) cans cream of onion soup
1 (10 ¾-ounce) cans cream of celery soup
1 pound lump crabmeat or snow crab leg meat
Salt and pepper to taste
Milk

In a stockpot over medium heat, melt butter and sauté diced onion until transparent. Add crabmeat, soups and milk to desired thickness. Enjoy.

DEBBIE'S CAMP STEW
(Crock-Pot Cooking)

Frank McCloskey
General office CGP

1 pound lean ground beef (93% lean)
1 chopped onion
4 chicken breasts
2 (14 ¾-ounce) can creamed corn
2 (14 ½-ounce) cans stewed tomatoes
2 (10-ounce) cans Castleberry's barbecue pork
2 tablespoons lemon juice
2 tablespoons Worcestershire sauce
1 (14-ounce) bottle hot ketchup (if prefer milder, use ½ hot and ½ regular ketchup)

Combine ground beef and onion in non-stick skillet and brown; drain. Boil chicken breasts; cool and cut into bite-size pieces. Put cooked ground beef and onion, chicken, corn, tomatoes barbecue pork, lemon juice, Worcestershire sauce and ketchup in Crock-Pot. Mix ingredients. Cook on low heat 10-15 hours or overnight.

Note: If really impatient, use a large pot instead of Crock-Pot and cook on medium-low heat for 2-3 hours, stirring often.

GOLDEN CREAM OF POTATO SOUP

Johnnie Crumley
Northeast Georgia Ambassadors

- 6 cups cubed potatoes
- 2 cups water
- 1 cup sliced celery
- 1 cup thinly sliced carrots
- ½ cup finely chopped onion
- 2 teaspoons dried parsley flakes
- 2 chicken bouillon cubes
- 1 teaspoon salt
- 1/8 teaspoon black pepper
- 3 cups milk (divided)
- ¼ cup all-purpose flour
- ¾ pound processed cheese (cubed)

Combine potatoes, water, celery, carrots, parsley flakes, bouillon cubes, salt and pepper in Dutch oven. Cover and cook until vegetables are tender. Gradually stir ¼ milk into flour, making a smooth paste. Stir into soup. Add remaining milk and cheese. Continue cooking until cheese melts and soup thickens.

GREAT GRANDMOTHER'S SOUP

Verna Bennett
Statesboro CGP

- 2 pounds stew beef
- Onions to taste
- 2 (14 ½-ounce) cans whole tomatoes
- 1 (16-ounce) box large elbow macaroni
- 6 medium potatoes
- Salt, pepper and red pepper to taste
- Carrots (optional)

Wash stew beef. Cover stew beef in water with onions. Cook, on medium heat for approximately 2 hours. Add tomatoes. Cook macaroni; drain off most of water. Add rest of water along with macaroni to beef. Add potatoes; cook until done.

GREEN SPLIT PEA SOUP

Charline Hall
Metro East Ambassadors

1	(12-ounce) package dried green split peas
3	carrots (chopped small)
1	onion (chopped small)
2	ribs celery (chopped small)
1	cup ham pieces (chopped small)

Rinse and drain peas. Add water to cover. Add onion, celery, carrots and ham. Boil slowly adding more water as necessary. Cook at least 3 hours, stirring occasionally until peas are pulverized. Store covered in refrigerator.

Yield: 3 quarts

***Tip**: Cooking in glass, porcelain, or stainless steel eliminates metallic leaching into food.*

LEEK-POTATO SOUP

Marty Bleakley
Conyers CGP

4 slices bacon
4 tablespoons unsalted butter (1/2 stick)
2 cups finely diced leeks (white part and 1 inch green)
1 ½ cups finely diced onion
1 cup finely diced celery
1 ½ teaspoons dried tarragon
½ teaspoon dried thyme
Salt and pepper to taste
5 cups chicken stock
2 ½ cups diced potatoes (about 4)
1 pound spinach, cut up and divided (frozen can be used)
½ cup cream (optional)

Cook bacon until fat is rendered, about 5 minutes. Remove and discard bacon. Add butter, leeks, onion and celery. Cook until wilted over low heat about 15 minutes. Season with tarragon, thyme, salt and pepper. Stir well and add stock and potatoes. Cover and simmer until potatoes are done (15-20 minutes). Add half of spinach and simmer 1 minute. Remove from heat and puree ½ of mixture in blender. Return to pot over low heat. Add remaining spinach and cream. Heat through and stir well. Do not boil. Adjust seasoning.

MEXICAN BEEF STEW

Betty Smith
Athens Ambassadors

Stew:
2 pounds ground beef
Salt and pepper to taste
2 ½ tablespoons cumin
2 (10-ounce) cans Rotel tomatoes
2 (16-ounce) cans tomato sauce
2 (15-ounce) cans Luck's pinto beans

Condiments:

Chopped onions
Chopped bell pepper
Shredded lettuce
Shredded cheese
Corn chips
Sour cream

Brown beef with salt, pepper and cumin. Add tomatoes, tomato sauce and pinto beans. Simmer for at least 30 minutes. To serve, put corn chips on bottom of each bowl. Add stew and top with condiments, saving sour cream for top.

MEXICAN CABBAGE SOUP ♥

Debra Bird
H. L. Thomas CGP

3	(14-ounce) cans beef broth
2	(10-ounce) cans Rotel tomatoes
1 ¼	pounds ground round or other lean beef (or turkey)
½	cup chopped onion
1	teaspoon minced garlic or 2 cloves garlic, crushed
1	teaspoon ground cumin
2	teaspoons oregano
2	cups bagged coleslaw mix
1	(15-ounce) can black beans, rinsed and drained (optional)

Brown the beef. In large pot, combine all ingredients except the coleslaw mix. Cook for about 20-25 minutes. At the end of cooking time, stir in coleslaw mix and bring the whole thing to a simmer. Cook for another minute or so and serve.

Note: Leave out the black beans for a true low-carb dish.

MEXICAN CHICKEN SOUP ♥

Linda Castelberry
Scherer CGP

1 pound diced cooked chicken or one (13-ounce) can
½ cup water
1 (1 ¼-ounce) packet mild El Paso taco seasoning mix
1 (32-ounce) can V-8 juice
1 (16-ounce) jar Pace mild salsa
1 (15-ounce) can black beans
1 pound bag Green Giant yellow Niblets

Mix and put in slow cooker; cooking a short time on high; reduce to low heat and cook for 2 hours.

Yield: 9 cups

O'CHARLEY'S LOADED POTATO SOUP

Dot Hastings
Valdosta CGP

3 pounds red potatoes
¼ cup margarine (melted)
¼ cup flour
8 cups half-and-half milk
1 (16-ounce) block Velveeta cheese (melted)
White pepper to taste
Garlic powder to taste
1 teaspoon hot pepper sauce
½ pound bacon (fried crisp and crumbled)
1 cup shredded Cheddar cheese
½ cup chopped fresh chives
½ cup chopped fresh parsley

Dice unpeeled red potatoes into ½-inch cubes. Place in a large Dutch oven, cover with water and bring to a boil; let boil for 10 minutes or until ¾ cooked. In a separate large Dutch oven, combine melted margarine and flour, mixing until smooth. Place over low heat and gradually ad half-and-half, stirring constantly. Continue to stir until smooth and liquid begins to thicken. Add melted Velveeta and stir well. Drain potatoes and add to cream mixture. Stir in pepper, garlic powder and hot pepper sauce. Cover and cook over low heat for 30 minutes, stirring occasionally. Place soup into individual serving bowls and top with crumbled bacon, shredded cheese, chives and parsley.

Yield: 8 servings

POTATO AND SAUSAGE SOUP

Tammy Wood
Vidalia CGP

1	small onion (chopped)
1	pound sausage
2	cups chicken broth
2	cups water
1	(2-pound) bag hash brown potatoes
1	(12-ounce) can evaporated milk
¾	cup milk
1	(10 ¾-ounce) can cream of chicken soup
1	(10 ¾-ounce) can cream of celery soup

Brown sausage and onions together; drain off fat. Add chicken broth, water and hash brown potatoes. Simmer for about 30 minutes. Add evaporated milk, milk and soups to mixture. Heat thoroughly; do not let soup boil.

POTATO SOUP #1

Gerald Brooks
Rome Ambassadors

1 (2-pound) package frozen hash brown potatoes (little cubes)
1 medium onion (chopped)
1 (10 ¾-ounce) can cream of celery soup
1 (10 ¾-ounce) can cream of chicken soup
2 soup cans filled with homogenized milk
Season to taste

Let potatoes thaw some, then mix with chopped onions in large boiler. There should be just enough moisture to let it come to a boil; cook for a few minutes. Add other ingredients, including seasonings of your choice. Cook until potatoes and onions are done. Soup should be fairly thick and very good.

POTATO SOUP #2

Jackie Whitehead
South Georgia Ambassadors

3 (14-ounce) cans fat free chicken broth
1 (2 ½-ounce) envelope country gravy mix
1 (28-ounce) bag Ore Ida O-Brien potatoes

Whisk gravy mix in broth. Add frozen potatoes, bring to a boil, reduce heat and simmer 25 minutes. Easy and quick.

QUICK BRUNSWICK STEW

Audrey Wimberly
State President 1994

2 (16-ounce) cans crushed tomatoes
2 (15 ¼-ounce) cans white cream style corn
1 (10-ounce) can Castleberry's pork
1 (10-ounce) can Castleberry's beef
3 chicken breast halves (cooked and chopped)
1 medium onion (sautéed in butter in microwave)
1 tablespoon or more Tabasco sauce
1 teaspoon salt
1 teaspoon pepper

Add all ingredients to large cooking pot and let simmer for 30-45 minutes.

Yield: 1 gallon

Similar recipe submitted by:
Helen Plunkett
Metro East Ambassadors
Sara Jones
Northeast Georgia Ambassadors

***Tip**: Lettuce leaves will absorb the excess fat from soups or stews. Place a few leaves in the pot and the fat will cling to them. Remove leaves as soon as they have collected the fat.*

SAUSAGE/CORN CHOWDER

Jean Johnson
Columbus Ambassadors

8 ounces bulk pork sausage
1/3 cup sliced green onions
1 (10 ¾-ounce) can cream of chicken or cream of mushroom soup
1 soup can of milk
1 (15 ¼-ounce) can whole kernel corn (undrained)
½ cup shredded Swiss or Cheddar cheese
¼ teaspoon hot pepper sauce (optional)

In 3-quart saucepan over medium heat, cook sausage until brown, stirring to separate meat. Spoon off fat. Add green onion and cook 1 minute, stirring occasionally. Stir in soup, milk, corn, cheese and hot pepper sauce. Heat through, stirring occasionally.

Yield: 4 ½ cups

Note: If doubling recipe use one can each of cream of chicken and cream of mushroom soups. Double the amount of everything else, except sausage.

SEAFARING CHOWDER

Donna Mills
Carrollton CGP

½ cup chopped onion
3 cups hot water
Sherry to taste
1 cup chopped celery
3 chicken bouillon cubes
1 (12- or 16-ounce) package frozen fish (flounder or cod)
1 (10-ounce) package frozen broccoli
1 (4-ounce) can mushrooms
1 cup carrots
1-2 cups chopped potatoes
1 cup low fat milk
Salt and pepper to taste (optional)
Paprika

Combine onion, celery, carrots, bouillon, water, sherry and seasonings in saucepan. Bring to boil and cook over medium heat. Add fish and simmer until fish is done. Add broccoli, mushrooms, potatoes and milk. Simmer (do not boil) until vegetables are tender. Serve steaming with paprika sprinkled on top.

SERIOUS CLAM CHOWDER

Kimberly Smith
Vidalia CGP

3 (6 ½-ounce) cans clams (minced)
2 cloves garlic (chopped)
3 ounces salt pork (finely chopped)
2 cups chopped onions
4 teaspoons flour
1 ½ pounds potatoes (peeled and chopped into ½-inch cubes)
3 cups clam broth (available in bottles)
4 teaspoons extra virgin olive oil
2 cups light cream
Fresh ground black pepper to taste
Instant potatoes (optional)

Render the salt pork in a large, heavy pot. Remove pork cracklings and drain on a paper towel. Add olive oil to pork drippings in pot, and then add onions and flour. Stir onions for three minutes over medium heat. Do not burn mixture. Add clam broth and bring to a boil while whisking to eliminate any flour lumps. Add potatoes, lower heat, and simmer about 15 minutes until potatoes are tender. Add clams, pork cracklings and cream. Add black pepper. If desired thicken chowder with instant mashed potato mix.

SHRIMP AND CORN CHOWDER

Jennifer Poppell
Brunswick CGP

1 (8-ounce) package cream cheese
½ cup butter
1 cup chopped green onions
2 (10 ¾-ounce) cans condensed cream of potato soup
1 (15 ¼-ounce) can whole kernel corn
1 pound cooked shrimp
½ cup (or more) milk

In a soup pot, slowly melt cream cheese and butter over low heat. Add green onions and simmer 10-15 minutes. Stir in milk to desired consistency. Begin with ½ cup milk and add more if needed. Soup will be thick. Add shrimp and heat thoroughly.

Yield: 4-6 servings

SUPER DUPER CHILI

Crystal Stephens
Albany CGP

1	pound Jimmy Dean hot sausage
1	pound ground beef
2	(16-ounce) cans chili beans
1	(16-ounce) jar salsa
1	(15-ounce) can kidney beans (rinsed and drained)
1	(15-ounce) can pinto beans (rinsed and drained)
2	(14 ½-ounce) cans diced tomatoes
1	(10 ¾-ounce) can cream of mushroom soup
1	(8-ounce) can tomato sauce
1	onion (chopped)
1	tablespoon chili powder (or to taste)
½	teaspoon cayenne pepper
1	(8-ounce) package Velveeta cheese (cubed)
2	cloves garlic, chopped (optional)
2	slices chopped Jalapeno (optional)

Brown meat and drain. Add remaining ingredients and simmer about 1 hour. So Good!!!

TACO SOUP #1 ♥

Alice Claxton
Altamaha Ambassadors

3 (14 ½-ounce) cans diced tomatoes
3 (15-ounce) cans beans (any kind)
1 (15 ¼-ounce) can whole kernel corn
1 cup water
1 (1 ¼-ounce) package taco seasoning
1 (1-ounce) package ranch dressing or dip mix.

Mix all ingredients and heat. Eat and enjoy.

Variation: Add 1 pound lean ground beef, ground turkey or sausage.

Similar recipe submitted by:
Cindy Saunders Taylor
Heart of Georgia Ambassadors

TACO SOUP #2 ♥

Zann Hayes
Metro South CGP

1 pound ground beef
Chopped onion
Chopped bell pepper
2 (16-ounce) cans chili beans
2 (10-ounce) cans Rotel tomatoes and green chilies (hot or mild)
1 (1 ¼-ounce) package taco seasoning
1 (1-ounce) package ranch dressing seasoning
1 (7-ounce) can shoe peg corn
1 (14 ½ -ounce) can tomatoes or tomato sauce

Brown ground beef, chopped onion and bell pepper. In Dutch oven, combine beef mixture and other ingredients and simmer until flavorful.

Similar recipe submitted by:
Karen Henderson
Columbus CGP

TACO SOUP #3 ♥

Frank McCloskey
General Office CGP

1 pound lean ground beef (93% lean)
1 chopped onion
1 (14-15-ounce) can stewed tomatoes
1 (15 ¼-ounce) can yellow corn
1 (15 ¼-ounce) white yellow corn
1 (15-ounce) can black beans (seasoned, ready to eat)
1 (15-ounce) can pinto or kidney beans (drained)
1 (10-ounce) can Rotel tomatoes
1 (8-ounce) jar picante sauce (mild or medium)
1 (1 ¼-ounce) package taco seasoning

In non-stick skillet brown ground beef and onion; drain off any liquid. In large pot, add ground beef and onion, tomatoes, corn beans, Rotel, picante sauce and taco seasoning. Bring to boil and add water if more liquid is needed. Reduce heat and simmer 20 minutes. Serve with cornbread or Fritos (not low fat!).

TERRI WHITE'S WHITE CHILI

Ann Murray
Hartwell CGP

- 2 ½ cups water
- 1 teaspoon cumin
- 2 teaspoons lemon pepper
- 4 boneless, skinless chicken breasts (cooked and chopped)
- 1 chopped onion
- 1-2 cloves garlic
- 2 (15 ¼-ounce) cans white corn (undrained)
- 2 (15-ounce) cans northern beans or navy beans (undrained)
- 2 (4-ounce) cans chopped green chilies (undrained)
- Juice of ½ of a fresh lime
- Tortilla chips
- Monterey Jack cheese
- Salsa
- Sour cream

Sauté onion in olive oil, along with garlic, cumin and lemon pepper. When onions are transparent, add to stock along with chicken. To this mixture add corn, beans, green chilies and lime juice. Cook in a pot over medium-low heat for 30-40 minutes and serve. Can also be mixed in the morning and placed in a Crock-Pot on low all day. Serve in a bowl with tortilla chips and cheese. Salsa and sour cream are good toppings also. Enjoy

TEXAS CRANBERRY CHUTNEY

Sandra Rowan
Columbus Ambassadors

- 2 (8-ounce) cans crushed pineapple
- 1 (16-ounce) can whole berry cranberry sauce
- ¼ cup firmly packed brown sugar
- ½ teaspoon ground ginger
- ¼ teaspoon salt
- 1-2 jalapeno peppers (seeded and minced)
- 3 green onions (chopped)

Drain pineapple well and pat dry with paper towels. Stir together pineapple and next 4 ingredients in a small saucepan over medium heat and bring to a boil. Reduce heat to low and simmer, stirring often for 5 minutes or until thickened. Remove from heat and stir in jalapeno and green onions. Cover and chill until ready to serve.

Great with ham or turkey during holidays instead or other cranberry dishes.

TORTELLINI AND VEGETABLE SOUP

WendyJackson
Clayton CGP

2	(14-ounce) cans vegetable broth
1	(16-ounce) bag frozen corn
5	chopped green onions
2	garlic cloves (minced)
¼	cup fresh basil
1	(20-ounce) can diced tomatoes
1	chopped red bell pepper
2	medium zucchini squash (chopped)
1	(9-ounce) package fresh cheese tortellini
½	teaspoon garlic powder
	Grated Parmesan cheese

In a Crock-Pot combine all ingredients except cheese. Cover and cook on high 3 ½-4 hours. Do not overcook; tortellini will become mushy.

TURNIP ROOT SOUP

Ed Wood
Heart of Georgia Ambassadors

6 cups water
1 cup streak-of-lean (diced in small pieces)
4 turnip roots (peeled and diced in small cubes)
1 (14 ½-ounce) can stewed tomatoes
4 tablespoons grits
Salt and pepper to taste

Boil water and streak-of-lean until tender or done. Add turnip roots, and when roots are almost done, add tomatoes, salt and pepper. Right before serving, add grits. Serve with cornbread or Fritos.

VEGETABLE BEEF STEW FOR A CROWD

David Stewart
General Office CGP

Vegetable Stock:
6 quarts cold water
1 pound carrots
2 onions
4 ribs celery plus leaves
1 bunch green onions
1 tablespoon black peppercorns
1 teaspoon cloves
4 cloves garlic

Peel onion and cut in half. Cut carrots and celery in 2-4-inch pieces, saving celery leaves. Peel garlic and cut in half. Add all ingredients. Bring to a boil. Reduce heat and simmer for about 2-3 hours. Strain through a colander.

Note: Put leftover stock in freezer bags and freeze. Stock keeps for at least 6 months frozen. Thaw and use in soups, gravies or substitute for a portion of the water when cooking rice, etc.

Vegetable Beef Soup:

2	quarts vegetable stock (see recipe above)
2	quarts cold water
1	(2 ½-3-pound) top round sirloin roast
2-3	onions (roughly chopped)
4	celery ribs (roughly chopped)
3	(14 ½-ounce) cans stewed tomatoes (diced, no salt added)
1 ½	pounds carrots, roughly chopped or packaged mini carrots
1	pound red potatoes
1	tablespoon pepper
1	teaspoon salt
½	teaspoon thyme

Bring stock and water to a boil. Cube roast into about ¾-inch pieces and brown in skillet. Add meat to liquid and reduce heat to simmer while you are cutting up the vegetables. Add vegetables, except potatoes. Cook 30 minutes; add potatoes, pepper, salt and thyme; cook 15-20 minutes or until potatoes are done.

***Tip**: When thickening soups, flour is better for hot soups; cornstarch is better for cold soups. Remove pan from heat when adding thickener to prevent lumping.*

VEGETABLE SOUP #1

Gloria Blunt
Vidalia CGP

1 (15-ounce) can early peas
1 (15-ounce) can field peas
1 (15-ounce) can black-eyed peas
1 (15-ounce) can green beans
1 (15-ounce) can lima beans
1 (15-ounce) can white potatoes
1 (15-ounce) can whole kernel corn
1 (15-ounce) can tomatoes or tomato paste
2 pounds lean ground beef
Salt and pepper to taste

Pour vegetables into a pot; let them boil (do not overcook). Add salt and pepper. Brown and drain ground beef; stir beef into vegetables. Serve with green salad and crackers.

Note: You can substitute packages of frozen vegetables for canned vegetables. You can substitute sausage or stew beef for ground beef.

VEGETABLE SOUP #2

Jewel Lewis
Statesboro CGP

18 ears corn (cut off cob)
1 ½ gallons tomatoes
4 cups butter beans
4 bell peppers (chopped)
3 chopped onions
3 cups cut okra
1 cup vinegar
1 cup sugar
1 quart water
Small pork loins or chops

Cook pork and save some of the stock to add to other ingredients. Simmer until done.

Origin: Aunt Argie Bell

Yield 10 quarts

WHITE CHICKEN CHILI

Debby Maddox
Forest Park CGP

1	pound dried great northern beans
1	pound chicken breasts
4	(14 ½-ounce) cans chicken broth
1	tablespoon olive oil
2	medium onions
4	cloves garlic
2	(4-ounce) cans green chilies
2	teaspoons cumin
1 ½	teaspoons oregano
¼	teaspoon cayenne pepper
1	cup Monterey Jack cheese with peppers
	Salsa
	Sour cream

Soak beans overnight. Boil chicken breast and cut up; set aside. Sauté onions and garlic in olive oil for 10 minutes, and then add spices and green chilies; sauté a few minutes. Add beans and stir. Add broth and heat to a boil. Turn down heat and cook for 2 hours. Then add chicken and cheese. Serve with grated cheese, salsa and sour cream. (Can also be cooked in a Crock-Pot.)

WHITE CHILI

Angie Barnette
Plant Bowen CGP

2	cups chopped cooked chicken
2	(15-ounce) cans great northern beans
3	(14 ½-ounce) cans fat-free chicken broth
1	cup water
1 ½	cups chopped onion
¾	teaspoon oregano
¼	teaspoon red pepper
¾	cup Monterey Jack Cheddar cheese
¼	teaspoon salt

Place all ingredients, except cheese in a Crock-Pot and cook on low for 2 hours. Serve with cheese on top.

***Tip**: For soup or stew that is too salty, add a raw peeled Irish potato to absorb salt. Discard potato after cooking.*

***Tip**: To test freshness of dried herbs, rub herbs in hands. If there is no smell, they are stale.*

Vegetables

Magnolia Stellata

VEGETABLES

Asparagus Casserole #1
Asparagus Casserole #2
Asparagus Sauté
Aunt Fanny's Baked Squash
Barbecue Baked Beans
Blender Corn Casserole
Broccoli Casserole #1
Broccoli Casserole #2
Broccoli Casserole #3
Broccoli Casserole #4
Broccoli Casserole #5
Broccoli Casserole #6
Broccoli Extraordinaire
Broccoli-Rice Casserole
Butternut Squash Casserole
Cabbage Casserole
Cabbage with Red Beans
Candied Sweet Potatoes
Carrot Soufflé #1
Carrot Soufflé #2
Corn/Green Bean Casserole
Corn Patch Casserole
Cream Corn
Easy Creamed Spinach
Eggplant Casserole #1
Eggplant Casserole #2
Favorite Candied Yams
Fresh Cabbage Casserole
Grandma's Collard Greens
Grated Sweet Potato Pudding
Green Beans Almandine
Green Bean Casserole #1
Green Bean Casserole #2
Hash Brown Casserole
Honey-Mustard Brussels Sprouts
Marinated Vegetables
Marinated Vidalia Onions
Mixed Greens with Turnips
Oven-Roasted Vegetables
Parmesan Potatoes
Pea Casserole
Perry Hotel Sweet Potatoes
Potato Casserole #1
Potato Casserole #2
Potatoes Roasted with Rosemary and Sea Salt
Red Potato Casserole
Rice Casserole
Squash Casserole #1
Squash Casserole #2
Squash Casserole #3
Squash Casserole #4
Squash Casserole #5
Squash Casserole #6
Squash Casserole #7
Squash Dressing
Sweet Potato Soufflé #1
Sweet Potato Soufflé #2
Twice-Baked Potatoes
Unfried French Fries
Vidalia Onion Casserole
Vidalia Onion Pie

ASPARAGUS CASSEROLE #1

Peggy Grubb
State President 1992

1 (15-ounce) can LeSueur peas (drained)
1 (15-ounce) can asparagus (reserve juice)
1 stick margarine
3 tablespoons flour
1-2 cups milk
Salt and pepper to taste
Cheese flavored crackers (crushed)

Melt margarine in saucepan; stir in flour and add juice from asparagus. Add milk for thinning and salt and pepper to taste. Layer asparagus on bottom of a casserole dish; add peas. Pour white sauce over asparagus and peas. Crumble cheese crackers over top. Bake at 400 degrees for 20-30 minutes or until bubbly and crackers are lightly browned.

Alternate Topping: Grated cheese and crumbled saltine crackers.

ASPARAGUS CASSEROLE #2

Audrey Wimberly
State President 1994

2 (15-ounce) cans asparagus spears
1 (10 ¾-ounce) can cream of mushroom soup
1 cup grated Cheddar cheese
Bread or cracker crumbs

Drain asparagus spears and spread in buttered casserole dish. Pour soup over asparagus; then sprinkle cheese over soup. Bake at 350 degrees for 15 minutes. Sprinkle bread or cracker crumbs over the top during the last few minutes of baking.

ASPARAGUS SAUTÉ

Jan Kirkland
West Georgia Ambassadors

1 pound asparagus (break off tough ends)
1 tablespoon melted butter or vegetable oil
1 shallot (sliced)
Lemon pepper, salt, and Cajun spice to taste
Grape tomatoes
Feta or goat cheese

Lightly brown shallot in oil; add asparagus and stir-fry until tender. Garnish with halved grape tomatoes and crumbled feta or goat cheese.

AUNT FANNY'S BAKED SQUASH

Jean McAnally
Southwest Georgia Ambassadors

6 cups yellow summer squash
½ cup chopped onions
½ cup cracker meal or bread crumbs
2 eggs
1 stick butter (divided)
1 tablespoon sugar
1 teaspoon salt
½ teaspoon black pepper

Wash and cut up squash. Boil until tender; drain thoroughly and then mash. Add ½ of butter and all other ingredients except cracker meal (or bread crumbs) to squash. Pour mixture in baking dish. Melt remaining butter and pour over top. Sprinkle with cracker meal or breadcrumbs. Bake at 375 degrees for approximately one hour, or until brown on top.

Yield: 8-10 servings

BARBECUE BAKED BEANS

Dwain Petty
Plant Hammond CGP

1	pound ground beef
½	cup ketchup
½	cup barbecue sauce
4	tablespoons prepared mustard
1	teaspoon chili powder
¾	teaspoon pepper
1	(32-ounce) can red kidney beans
1	(32-ounce) can pinto beans
1	(32-ounce) can pork and beans
1	pound bacon (chopped)
1	chopped onion
1	teaspoon salt
4	tablespoons molasses

Brown ground beef, bacon and onion. Drain excess fat. Combine and add all other ingredients except the beans. Stir well; add beans and combine thoroughly. Bake for 1 hour at 350 degrees.

***Tip**: Let raw potatoes stand in cold water for at least 30 minutes before frying to improve crispness of French fried potatoes. Dry potatoes before adding to oil.*

BLENDER CORN CASSEROLE

Verna Bennett
Statesboro CGP

1 (12-ounce) can whole kernel corn (reserve ¼ cup liquid)
½ cup milk
½ onion (chopped)
3 tablespoons flour
½ teaspoon salt
¼ teaspoon celery salt
1/8 teaspoon pepper
3 slices dry bread or toast (crushed)
¼ pound brick cheese (cubed)

Preheat oven to 350 degrees. Drain corn (reserving ¼ cup liquid). Put corn in 1-quart casserole. Pour corn liquid, milk, onion, flour and seasonings into blender container. Cover and run on low speed until smooth. Pour over corn. Mix crushed bread and cheese together and pour on top of casserole. Bake for 30 minutes.

BROCCOLI CASSEROLE #1

Verna Bennett
Statesboro CGP

1 cup cooked rice
1 (10-ounce) package frozen broccoli (cooked and drained)
1 (10 3/4)-ounce) can cream of chicken soup
1 (10 3/4)-ounce) can cream of mushroom soup
1 (8-ounce) jar Cheez Whiz
½ cup chopped celery
1 small chopped onion
1 tablespoon margarine or butter
Paprika

Sauté onion and celery in butter. Mix all ingredients except paprika. Pour into casserole dish. Sprinkle paprika over top. Bake for 15 minutes at 400 degrees.

BROCCOLI CASSEROLE #2

Teyuna Chandler
Customer Care Center CGP

2	heads steamed and cut broccoli
2	cups yellow or white rice
½	bell pepper
½	onion
3	stems of celery
1	pound medium Cheddar cheese
1	pound medium Cheddar cheese
1	pound Monterey Jack cheese
1 ½	teaspoons concentrated lemon juice
1	(10 ¾-ounce) can cream of mushroom soup
1	(10 ¾-ounce) can cream of chicken soup
2	tablespoons butter

Steam broccoli heads. Cook rice and fluff. Dice onion, bell pepper and celery; add butter and lemon juice and put into frying pan. Sauté for 5 minutes. Shred cheese and combine with broccoli, rice, soups and vegetables in a bowl. Choose desired seasonings to add to mix. Once seasoned, mix items, being careful not to over mix. Spread evenly in casserole dish. Sprinkle breadcrumbs or Ritz cracker crumbs on casserole. Bake at 375 degrees fro 20 minutes or until firm.

BROCCOLI CASSEROLE #3

Judy Crawford
Sinclair-Oconee Ambassadors

2 (10-ounce) packages frozen chopped broccoli
1 (10 ¾-ounce can cream of mushroom soup
Salt and pepper to taste
1 ½ cups grated sharp cheese
1 sleeve crushed saltine crackers
1 cup mayonnaise
1 cup chopped onions
1 egg (beaten)
1 stick melted butter

Cook and drain broccoli. Place in casserole dish. Mix together mayonnaise, onion, soup, egg, salt and pepper. Pour over broccoli. Sprinkle grated cheese over mixture. Mix crushed saltines with melted butter until it forms a paste. Crumble on top of cheese. Bake for 30 minutes at 350 degrees.

BROCCOLI CASSEROLE #4

Ruby Griffin
Southwest Georgia Ambassadors

1 (10-ounce) box frozen chopped broccoli
1 small jar cheese spread
½ cup milk
½ stick butter
1 (10 ¾-ounce) can cream of mushroom soup
1 cup Minute Rice
1 (2.8-ounce) can Durkee fried onions (divided)

Mix ½ can of the onions and all other ingredients. Bake at 350 degrees for 30-35 minutes. Five minutes before done, sprinkle the remaining ½ can of onions over the top and finish baking.

BROCCOLI CASSEROLE #5

Dwain Petty
Plant Hammond CGP

1 (10-ounce) package frozen chopped broccoli
1 cup grated sharp cheese
½ cup Blue Plate mayonnaise
1 small chopped onion
1 (10 ¾-ounce) can cream of mushroom soup
1 well-beaten egg
¼ cup melted butter or margarine

Cook broccoli in salted, boiling water for 5 minutes; drain well. Combine the other ingredients to make a sauce. Then combine broccoli with sauce mixture and pour into a greased casserole dish. Bake at 400 degrees for 20 minutes.

BROCCOLI CASSEROLE #6

Sheila Strickland
Customer Care Center CGP

4 (10-ounce) packages frozen broccoli
1 (8-ounce) package Velveeta cheese
2 sticks butter (divided)
2 sleeves Ritz crackers

Cook broccoli. Put in casserole dish with Velveeta cheese and ¾ stick of butter; chop. Crumble Ritz crackers and mix with ¾ stick of melted butter. Put on top of the broccoli. Cook at 350 degrees 10-25 minutes until bubbly.

BROCCOLI EXTRAORDINAIRE

Peggy Grubb
State President 1992

1 (10-ounce) package spaghetti (uncooked)
8 scallions (chopped)
2 tablespoons butter
2 (10-ounce) packages frozen broccoli
Dash of pepper
¾ teaspoon salt
10 or more ounces American cheese slices
¾ cup light cream

Preheat oven to 375 degrees. Grease casserole dish. Cook and drain spaghetti. Cook broccoli; drain and cut into chunks. Sauté scallions in butter until limp. Add broccoli, salt and pepper and cook 5 minutes over low heat. Put spaghetti in greased casserole dish and cover with half of cheese slices. Pour cream over cheese; add broccoli mixture and cover with remaining cheese slices. Bake 30 minutes.

BROCCOLI-RICE CASSEROLE

Barbara Fuquea
Austell CGP

2 cups white rice (cooked and drained)
2 (10-ounce) packages frozen broccoli (cooked and drained)
1 (10 ¾-ounce) can cream of chicken soup (undiluted)
1 (10 ¾-ounce) can cream of mushroom soup (undiluted)
1 (8-ounce) can water chestnuts (sliced thin and drained)
1 (16-ounce) jar Cheez Whiz
Pepperidge Farm stuffing
Butter
Onion (optional)

Mix ingredients except stuffing and butter. Spray bottom of casserole dish with Pam. Pour broccoli-rice mixture into dish. Top with Pepperidge Farm stuffing and dot stuffing with butter. Bake at 325 degrees until it bubbles in center.

Optional: Sauté onion in butter and mix with all other ingredients.

BUTTERNUT SQUASH CASSEROLE

Lois Sewell
Northeast Georgia Ambassadors

3	cups cooked butternut squash
½	teaspoon salt
1/3	stick butter
2	eggs
1	cup sugar
½	cup milk
1	teaspoon vanilla

Mix all ingredients except eggs and heat just enough to dissolve sugar and butter. Slowly add small amounts of hot mixture into eggs, and stir to prevent eggs from overcooking. Combine all ingredients and pour into large greased baking dish.

Topping:

1	cup brown sugar
1/3	cup flour
1/3	cup butter
1	cup nuts or coconut or ½ cup each

Mix all ingredients and cover the squash mixture. Cook at 350 degrees approximately 35 minutes.

CABBAGE CASSEROLE

Dorothy Wages
Metro West Ambassadors

Casserole:

1 cabbage cut into large pieces
1 medium-size sweet onion (chopped)
½ stick margarine (melted)
1 (10 ¾-ounce) can cream of chicken soup
¼ cup mayonnaise

Topping:

1 stack Ritz crackers (crushed)
1 stick melted butter
1 cup shredded Cheddar cheese

Put cabbage in a 9x13-inch casserole dish; add onion and then cover with margarine. In a separate bowl, mix soup and mayonnaise and pour over cabbage mixture. Mix topping ingredients and sprinkle on top. Bake at 350 degrees 40-50 minutes.

CABBAGE WITH RED BEANS

Pat Aycock
Golden Isles Ambassadors

½ pound dried red beans (soaked overnight)
1 large carrot
1 large sweet potato
1 small cabbage
1 ham hock or ½ pound bacon
6-7 cups water

Peel all vegetables, cut them and cabbage into small pieces. Cook all ingredients except cabbage in a large pot with water until they are done. Add cabbage and cook about 30 minutes more. Remove the sweet potato from pot, mash and return to soup to thicken it.

CANDIED SWEET POTATOES

James Stuart
Heart of Georgia Ambassadors

4 large sweet potatoes (peeled and sliced)
1 cup sugar
1 cup water
¼ stick margarine
1 tablespoon dried ground orange peel
Nutmeg

Combine all ingredients except nutmeg and cook in an open pan for 35-45 minutes. Keep at constant boil, but not too high to prevent sticking. When done, place in a flat Pyrex dish. Sprinkle with nutmeg. Place under oven broiler. Broil until potatoes start to blister or burn. Best if served while hot.

CARROT SOUFFLÉ #1

Anita Rainey
Athens Ambassadors

1 ½ pounds sliced carrots
¾ cup butter or margarine
3 large eggs
¼ cup all-purpose flour
1 ½ teaspoons baking powder
1 ½ cups granulated sugar
¼ teaspoon ground cinnamon

Preheat oven to 350 degrees. Lightly grease a 1 ½-quart soufflé dish; set aside. Cook carrots in boiling water to cover for 15 minutes or until tender; drain. In the work bowl of a food processor, combine carrots, butter, eggs, flour, baking powder, sugar and cinnamon and process until smooth, stopping once to scrape down the sides. Spoon into prepared dish. Bake about 1 hour or until set and lightly browned. Serve immediately.

Yield: 8 servings

CARROT SOUFFLÉ #2

Oneida Turner
Metro South Ambassadors

1 pound carrots (peeled and chopped)
3 large eggs (lightly beaten)
½ cup sugar
½ cup butter or margarine (melted)
3 tablespoons all-purpose flour
1 teaspoon vanilla extract

Bring carrots and water to boil in covered medium-size saucepan. Cook 45 minutes until very tender; drain. Process in food processor until smooth. Stir together carrot puree, eggs and remaining ingredients. Spoon into lightly greased 1-quart baking dish. Bake at 350 degrees for 45 minutes or until set.

CORN/GREEN BEAN CASSEROLE

Wanda Purcell
H. L. Thomas CGP

1 (15-ounce) can French Style green beans
1 (14 ¾-ounce) can white corn
1 (10 ¾-ounce) can cream of celery soup
½ cup grated Cheddar cheese
½ cup chopped onion
½ cup sour cream
½ cup sliced almonds
1 stick margarine
1 roll crushed Ritz crackers
Dash of salt and pepper

Drain corn and beans. Add almonds, salt and pepper. Pour into 2-quart greased casserole dish. Mix soup, cheese, onions, and sour cream and pour over corn/green beans. Melt margarine and mix with Ritz crackers. Cover top of casserole with cracker crumbs mixture. Bake at 350 degrees for 45 minutes.

CORN PATCH CASSEROLE

Christine Teston
Altamaha Ambassadors

2 ½ cups egg noodles
1 (15-ounce) can whole kernel corn (drained)
1 (10 ¾-ounce) can cream of vegetable soup
¾ cup milk
1 teaspoon salt
1 (12-ounce) can Spam (cubed)
Sharp cheese (grated or shaved)
Paprika

Cook noodles in 2 quarts boiling water for 10 minutes. Drain and pour into deep casserole dish. Mix corn, soup, milk, salt and Spam. Top with cheese and paprika. Bake at 350 degrees for 30 minutes.

CREAM CORN

Sheila Strickland
Customer Care Center CGP

2 (7-ounce) cans Green Giant white shoe peg corn (drained)
½ pint whipping cream
¾ stick butter
3 tablespoons flour
Salt and pepper to taste

Melt butter and pour over corn in mixing bowl. Mix whipping cream and flour with a wire whisk and stir into the corn. Bake in greased 1 ½-quart baking dish at 350 degrees for 30 minutes. Stir often while baking. If you want to make a large quantity, use measurements below:

10 (7-ounce) cans Green Giant white shoe peg corn (drained)
3 pints whipping cream
2 sticks butter
9 tablespoons flour
Salt and pepper to taste

Place ingredients into a 4-quart dish and prepare as above.

EASY CREAMED SPINACH

Bobbie Shoemaker
Brunswick CGP

2 (10-ounce) packages frozen chopped spinach
1 (10 ¾-ounce) can condensed cream of mushroom soup
1 tablespoon butter or margarine
1 teaspoon Lawry's seasoned salt
Slivered almonds (optional)

Prepare spinach according to package directions; drain well. Combine spinach, soup, butter and salt. Place mixture in a casserole dish and top with almonds. Bake at 350 degrees for approximately 30 minutes or until bubbly.

EGGPLANT CASSEROLE #1

Debby Maddox
Forest Park CGP

4 small eggplants (cooked and mashed)
2 chopped onions
1 teaspoon Worcestershire sauce
1 pound grated cheese
2 eggs
Salt and pepper to taste
1 (10 ¾-ounce) can cream of mushroom soup
1 (16-ounce) package Pepperidge Farm herbal dressing
Butter

Mix all ingredients together except herbal dressing and butter. Place into a greased casserole dish. Spread herbal dressing over the top and dot with butter. Bake at 350 degrees 45 minutes.

EGGPLANT CASSEROLE #2

Steve and Cheryl Smetts
Plant Hammond CGP

1 medium eggplant
½ cup diced bacon
¼ cup chopped onions
1 (10 ¾-ounce) can tomato soup
¾ cup grated cheese
½ cup buttered crumbs
Paprika

Wash, pare and dice eggplant. Cook in boiling salted water about 5-8 minutes; drain and place in a greased casserole dish. Cook bacon and diced onion until bacon is crisp and onion is lightly browned. Add soup, cheese, bacon and onion together and cook slowly until cheese melts. Pour over eggplant and top with buttered crumbs. Sprinkle paprika over top. Bake at 375 degrees 25-30 minutes or until golden brown.

FAVORITE CANDIED YAMS

Faye Roberson
Thomson CGP

4 medium yams
1 cup sugar
1 tablespoon four
1 teaspoon cinnamon, nutmeg or allspice (optional)
Dash of salt
½ stick (or more) butter or margarine (sliced)
2 slices lemon or orange (optional)
¼ cup water

Peel and cut potatoes as for thick French fries. Place in baking dish and cover with dry mixture and butter. Twist lemon and place in with potatoes. Add water. Bake at 400 degrees for 1 hour or until potatoes are tender and syrup is thick. Baste frequently.

Yield: 4-6 servings

FRESH CABBAGE CASSEROLE

Kimberly Glissen
Brunswick CGP

2 small cabbages (shredded)
2 (14 ½-ounce) cans stewed tomatoes
1 pound Vidalia onions (chopped)
2 pounds hamburger meat
½ stick melted margarine

Preheat oven to 375 degrees. Cook hamburger meat with onions; drain. In a large casserole dish, layer cabbage, tomatoes and hamburger meat. Continue to layer until casserole is filled. Top with melted margarine. Bake for 35-40 minutes.

GRANDMA'S COLLARD GREENS

Jimmy Fountain
Metro South CGP

1 large bunch of collard greens
1 quart water
1 (3-inch) piece of fat back
2 tablespoons salt

Remove stems from collard greens and wash leaves. Place water in large pressure cooker; add washed leaves, fat back and salt. Cook 12 minutes under steam. Place outside to vent and then enjoy!

GRATED SWEET POTATO PUDDING

Annelle Bruner
Rome Ambassadors

3 cups sweet potatoes (grated in food processor)
2 beaten eggs
½ stick butter or margarine
2 tablespoons cornmeal
¾ cup sugar
½ cup raisins (optional)

Mix ingredients well and put into a buttered casserole dish. Bake at 375 degrees for approximately 45 minutes.

GREEN BEANS ALMONDINE

Faye Roberson
Thomson CGP

5 tablespoons butter or margarine (divided)
¾ cup slivered almonds
½ teaspoon lemon-pepper seasoning
2 medium onions
3 (16-ounce) cans green beans (drained)
1 teaspoon salt

Heat 2 tablespoons butter or margarine. Sauté almonds until browned. Add lemon-pepper seasoning. Remove from heat and set aside. In a saucepan, melt remaining butter; add onions and cook until tender. Add drained beans and salt; heat through. Add almond mixture just before serving.

Yield: 8-10 servings

GREEN BEAN CASSEROLE #1

Verna Bennett
Statesboro CGP

2 (16-ounce) packages frozen green beans or 3 (16-ounce) cans (drained)
¾ cup milk
1 (10 ¾-ounce) can condensed cream of mushroom soup
1/8 teaspoon ground black pepper
2 tablespoons diced pimento
1 (3-ounce) can Durkee O&C French fried onions (divided)

Cook frozen beans in salted water and drain. Combine milk, soup, and pepper; pour over beans. Add ½ can onions. Pour into a 1 ½ –quart casserole dish. Bake at 350 degrees for 20 minutes. Garnish with remaining ½ can onions and pimento. Bake 5 minutes.

Yield: 6 servings

GREEN BEAN CASSEROLE #2

Verna Bennett
Statesboro CGP

1 (10 ¾-ounce) can cream of mushroom soup
½ cup milk
1 teaspoon soy sauce
Dash of pepper
2 (16-ounce) cans French style beans (drained)
1 (3-ounce) can French fried onions (divided)

In a 1-quart casserole dish, stir soup, milk, soy sauce and pepper until smooth. Mix in beans and ½ can onions. Bake at 350 degrees for 25 minutes. Top with remaining onions.

HASH BROWN CASSEROLE

Edna Dees
Altamaha Ambassadors

1 (32-ounce) bag frozen hash brown potatoes
1 ½ sticks margarine (divided)
1 (10 ¾-ounce) can cream of chicken soup
1 cup sour cream
2 cups grated mild Cheddar cheese
½ teaspoon salt
2 cups corn flakes or Rice Chex (crushed)
½ cup chopped onion

Pour frozen hash brown potatoes in a 9x13-inch casserole dish. Melt 1 stick margarine and pour over potatoes. Mix chicken soup, sour cream, onion, cheese, salt and pepper together until thickened. Spread mixture over the potatoes. Melt remaining ½ stick margarine and mix with crushed cereal. Layer on top of casserole. Bake at 350 degrees for 1 hour.

HONEY-MUSTARD BRUSSELS SPROUTS ♥

Jean McAnally
Southwest Georgia Ambassadors

1 pound fresh Brussels sprouts
1 ½ cups water
1 teaspoon chicken-flavored bouillon granules
2 tablespoons honey
2 teaspoons Dijon mustard
2 teaspoons lemon juice

Wash Brussels sprouts thoroughly, and remove discolored leaves. Cut off stem ends, and cut a shallow "X" in bottom of each Brussels sprout using a sharp knife. Combine water and bouillon granules in a medium saucepan; bring to a boil. Add Brussels sprouts and return to a boil. Cover, reduce heat, and simmer 10-12 minutes or until Brussels sprouts are tender. Drain; transfer to a serving bowl, and keep warm. Combine honey, mustard and lemon juice. Pour over Brussels sprouts, tossing gently to coat. Serve immediately.

Yield: 6 servings

MARINATED VEGETABLES

Jean McAnally
Southwest Georgia Ambassadors

Marinade:

¾ cup vinegar
¾ cup sugar
1 tablespoon water
Pepper to taste

Combine marinade ingredients and bring to a boil. Cool completely.

Vegetables:

1 (12-ounce) can small English peas (drained)
1 (12-ounce) can shoe peg corn (drained)
1 (12-ounce) jar pimento (drained)
¾ cup finely chopped onion
1 cup finely chopped celery

Combine vegetables in large bowl, and pour marinade over vegetables; stir. Place in a covered container and refrigerate overnight before serving.

Note: This will keep several weeks in the refrigerator.

MARINATED VIDALIA ONIONS

Myrtle Newberry
Golden Isles Ambassadors

6 large Vidalia onions
½ cup cider vinegar
2 cups boiling water
1-1½ cups mayonnaise
1 cup sugar
2 teaspoons celery seed

Slice onions in thin round slices; separate into rings. Place in shallow 9x13-inch container with cover. Combine boiling water, sugar and vinegar; stir to dissolve sugar. Pour hot vinegar mixture over onion rings. Let stand covered overnight. After several hours or overnight, the onions will be well wilted. Drain well, squeezing and blotting out all marinade. Add mayonnaise and celery seed, tossing onions to coat well; chill. Serve with crackers. Keeps in refrigerator covered for several weeks.

MIXED GREENS WITH TURNIPS

Ernest Teston
Altamaha Ambassadors

1	bunch turnip greens
1	bunch collard greens
1	bunch mustard greens
1	bunch kale greens
2	medium-size turnips (peeled and diced small)
2	slices salt pork
2	slices bacon (cut in half)
1	teaspoon sugar (optional)
	Salt and fresh ground pepper to taste
2	cups water

In a large covered 8-quart pot, simmer 2 cups water with salt pork and bacon about 30 minutes. Add turnips, salt, pepper and sugar if desired; simmer another 15 minutes. Wash greens and break off tough stems. Shake excess water off and then add to turnip mixture. Cover with lid and simmer on low heat until greens are wilted, about 20-25 minutes, stirring once or twice.

Don't worry about the pan being really full, this cooks down tremendously. This is great served with cornbread, and my family loves the vinegar from Louisiana hot pepper sauce to sprinkle over the greens when served.

Note: If you don't have salt pork, use 4 slices of bacon.

OVEN-ROASTED VEGETABLES

Wanna Philpot
General Office CGP

2 tablespoons chopped fresh parsley
2 tablespoons chopped fresh basil
Nonstick vegetable oil spray
12 asparagus spears (trimmed)
1 medium zucchini (trimmed and cut in ½-inch diagonal slices)
1 medium onion (sliced thin)
1 red bell pepper (quartered and seeded)
2 teaspoons olive oil
2 tablespoons chopped fresh cilantro
1 small garlic clove (minced)
Eggplant (optional)

Combine parsley, cilantro, cilantro, basil and garlic in small bowl; set aside. Preheat oven to 425 degrees. Cover large baking sheet with foil and spray with vegetable oil spray. Combine vegetables in large bowl. Drizzle with oil, tossing to coat. Arrange vegetables in single layer on prepared baking sheet. Roast 10-15 minutes. Turn vegetables; roast until tender and golden, about 5 minutes longer. Transfer asparagus, zucchini and yellow squash to platter; cover with foil. Turn bell pepper and onions over; roast until tender, about 5 minutes longer. Transfer pepper and onions to platter with other vegetables. Sprinkle with herb mixture. Season with salt and pepper. Serve warm or let stand up to 4 hours and serve at room temperature.

Yield: 4 servings

PARMESAN POTATOES

Mary Short
Athens Ambassadors

½ cup grated Parmesan cheese
¼ cup all-purpose flour
¼ teaspoon garlic salt
1/8 teaspoon pepper
5 medium potatoes (unpeeled and cut in ¼-inch slices)
¼ cup plus 2 tablespoons butter or margarine

Combine first 4 ingredients, stirring well. Dredge potatoes in flour mixture. Layer sliced potatoes in a lightly greased 2-quart casserole dish, dotting each layer with butter. Bake at 400 degrees for 1 hour.

Yield: 4-6 servings

PEA CASSEROLE

Del Clark
General Office CGP

1 (15-ounce) can LeSueur peas
1 (8-ounce) can water chestnuts (chopped)
1 (10 ¾-ounce) can cream of mushroom soup
1 stack Ritz crackers (crushed)
1 ½ cups grated Cheddar cheese
1 stick margarine (melted)

Mix peas, water chestnuts and soup. Put in 9x13x2-inch baking dish (do not use a deep dish; it doesn't taste the same). Mix crackers, cheese and melted margarine. Put on top of peas. Cook at 350 degrees for 25-30 minutes.

PERRY HOTEL SWEET POTATOES

Frances Coleman
Sinclair-Oconee Ambassadors

- 2 pounds raw sweet potatoes
- 1 gallon water
- 1 tablespoon salt
- 1 cup pineapple juice
- 1 cup sugar
- ½ cup white Karo syrup
- ½ cup margarine
- ½ cup water

Put salt into water. Peel potatoes and place them in the salted water. Grate potatoes and place them in a 9x13-inch baking dish. Pour pineapple juice over the potatoes. Cook sugar, syrup and ½ cup water to a simple syrup. Add margarine. Pour over potatoes and bake 45 minutes at 350 degrees.

POTATO CASSEROLE #1

Gail Smith
Northeast Georgia Ambassadors

- 1 (2-pound) bag frozen shredded potatoes (thawed)
- 1 stick soft melted margarine
- 1 medium onion chopped (cooked in a little water and drained)
- 1 (10 ¾-ounce) can cream of chicken soup
- 2 cups (or more) grated sharp Cheddar cheese
- 1 teaspoon salt
- ½ teaspoon pepper
- 2 cups sour cream
- 4 cups crushed corn flakes

Mix together well all ingredients except potatoes. Add thawed potatoes and mix lightly. Pour into two 6x10-inch Pyrex baking dishes or one large baking dish. Bake at 350 degrees about 25-30 minutes before adding topping.

Topping:

4 (or more) cups crushed corn flakes
½ cup melted margarine.

Mix together and put on top of potatoes. Bake casserole uncovered in 350-degrees oven for an additional 15 minutes.

Yield: 12-15 servings

POTATO CASSEROLE #2

Sheila Strickland
Customer Care Center

1 (24-ounce) package frozen O'Brien potatoes
1 (10 ¾-ounce) can cream of mushroom soup
1 (10 ¾-ounce) can cream of potato soup
1 (8-ounce) carton sour cream
1 cup grated cheese

Thaw potatoes approximately 2 minutes in microwave. Mix with other ingredients. Cook for 45 minutes at 350 degrees and then add grated cheese. Cook an additional 15 minutes.

POTATOES ROASTED WITH ROSEMARY AND SEA SALT

Wanna Philpot
General Office CGP

3 medium red-skinned new potatoes (each cut into 6 wedges)
1 ½ tablespoons extra-virgin olive oil
½ teaspoon coarse sea salt or other coarse salt
½ teaspoon ground black pepper
3 large garlic cloves (minced)
1 ½ teaspoons chopped fresh rosemary

Preheat oven to 400 degrees. Toss potatoes with oil, salt and pepper in medium bowl to coat. Transfer potatoes to small baking sheet; roast 20 minutes, stirring once. Add garlic and rosemary to potatoes; toss. Roast until potatoes are just tender, about 10 more minutes. Transfer to plate and serve.

RED POTATO CASSEROLE

Sheila Smith
Albany CGP

1 (5-pound) bag small red potatoes (quartered)
1 (1-ounce) package ranch salad dressing mix (not dip)
1 cup milk
1 cup mayonnaise
1 (4.3-ounce) package Hormel Real Crumbled Bacon
1 (16-ounce) package shredded sharp Cheddar cheese

Boil potatoes until just soft, about 15 minutes. Drain and pour into a 9x13x2-inch casserole dish. Prepare ranch dressing according to package directions. Pour evenly over potatoes and toss to coat. Top with cheese and crumbled bacon. Bake at 375 degrees until bubbling, about 20-30 minutes.

RICE CASSEROLE

Eugenie Rogers
South Georgia Ambassadors

3 cups cooked rice
2 cups grated Cheddar cheese
1 cup finely chopped parsley
2 eggs (beaten)
1/3 cup butter (softened or melted)
1 teaspoon salt
2 spring onions (chopped)
Garlic powder to taste

Mix all ingredients together. Put into a 9x13-inch casserole dish. Bake at 350 for 50-60 minutes.

SQUASH CASSEROLE #1

Doniver Black
Austell CGP

3 cups squash
2 eggs
1 cup evaporated milk
1 cup grated cheese
2 cups cracker crumbs
½ cup crumbled cornbread
¾ stick butter
½ teaspoon celery seed
¼ teaspoon salt
¾ cup chopped onion

Cook squash until tender before measuring. Drain off water; add butter, salt, pepper, celery, milk and salt. Mix all together, and then add beaten eggs, onion, cheese and cracker crumbs and crumbled cornbread. Pour into a greased casserole dish and bake at 375 about 40 minutes.

Note: If more juice is needed, add a little water from boiled squash.

Yield: 8 servings

SQUASH CASSEROLE #2

Susan Cantrell
Carrollton CGP

2 pounds cooked squash
1 cup sour cream
1 (2-ounce) jar chopped pimentos
1 stick margarine
2 grated carrots
1 (10 ¾-ounce) can cream of chicken soup
1 small onion (chopped)
cracker crumbs (if needed)

Mix all ingredients together. Add grated cheese to help set, and add cracker crumbs if too moist. Bake at 350 degrees for 30 minutes.

SQUASH CASSEROLE #3

Carolyn Durden
Statesboro CGP

2 pounds yellow squash (cut into ¼-inch slices)
½ cup water
½ teaspoon salt
1 cup chopped onion
1 cup chopped red pepper
¼ cup melted butter
1 egg (beaten)
1 cup shredded cheese
1 (8-ounce) can sliced water chestnuts (drained)
2/3 cup mayonnaise
2 teaspoons sugar
¼ teaspoon pepper
Sweet red pepper and parsley (optional garnishes)

Combine squash, water and salt in medium saucepan; bring to a boil. Cover, reduce heat, and simmer 10 minutes or until squash is tender. Drain well and set aside. Sauté onion and red pepper in butter until crisp-tender, about 3 minutes. Combine vegetables and remaining ingredients; spoon into lightly greased 7x12x2-inch baking dish. Bake at 350 degrees for 30 minutes or until bubbly. Garnish if desired.

Yield: 8 servings

SQUASH CASSEROLE #4

Betty Saunders
Heart of Georgia Ambassadors

2	pounds squash (cooked)
3	tablespoons chopped onions
1	cup grated mild Cheddar cheese (divided)
2	eggs (beaten)
½	cup butter, melted (divided)
½	cup milk
	Salt and pepper to taste
1	cup saltine cracker crumbs (divided)

Cook squash and onions in small amount of water until soft; drain. Mash squash and add ¼ butter and beaten eggs; mix well. Add ½ cup crumbs and milk and blend thoroughly. Add ½ cup cheese and mix in salt and pepper to taste. Pour into casserole dish. Top with remaining ¼ cup melted butter and ½ cup cheese. Top with remaining cracker crumbs. Dot with butter. Cook at 250 degrees for 1 hour.

Yield: 4-6 servings

SQUASH CASSEROLE #5

Elnetta Smith
Altamaha Ambassadors

1	quart package frozen squash
1	cup grated cheese
1	(10 ¾-ounce) can cream of chicken soup
1	tablespoon evaporated milk
1	egg
1	small Vidalia onion (chopped)
½	cup Ritz crackers
½	cup melted margarine
1	cup saltine cracker crumbs

Mix all ingredients together except saltine cracker crumbs and margarine. Place in a greased baking pan. Top with cracker crumbs and margarine. Bake at 350 degrees for 30-40 minutes.

Yield: 12 servings

SQUASH CASSEROLE #6

Sheila Strickland
Customer Care Center CGP

2	(16-ounce) cans squash (drained)
1	(2-ounce) jar chopped pimentos (drained)
¾	cup grated onion
½	cup melted butter
1	grated carrot
1	(8-ounce) carton sour cream
1	(8-ounce) package herb seasoned stuffing mix (divided)
1	(10 ¾-ounce) can cream of chicken soup

Combine all vegetables. Blend sour cream and soup; stir into vegetable mixture. Toss stuffing with melted butter. Put ½ of stuffing in greased 3-quart baking dish. Pour vegetable mixture in dish and sprinkle remainder of stuffing over casserole. Bake at 350 degrees for 30 minutes.

SQUASH CASSEROLE #7

Ruth Ward
Golden Isles Ambassadors

2-3	pounds squash
1	medium onion
2	eggs (mix with fork)
¾	stick butter or margarine
1	(5-ounce) can evaporated milk
2	tablespoons flour
1	tablespoon sugar
1	(12-ounce) can Green Giant Mexican corn (optional)
	Grated cheese to taste

Cook and drain squash. Add all other ingredients except cheese. Put into casserole dish and top with cheese. Bake at 350 degrees approximately 30 minutes.

SQUASH DRESSING

Mary Short
Athens Ambassadors

2	cups sliced yellow squash (cooked and drained)
2	cups crumbled cornbread
1	(10 ¾-ounce) can cream of chicken soup
1	small onion (chopped)
½	cup melted margarine
3	eggs (beaten)
½	teaspoon sage

Preheat oven to 350 degrees. Combine all ingredients and pour into a greased 8-inch square pan or black iron skillet. Bake for 40 minutes.
Yield: 6 servings

SWEET POTATO SOUFFLÉ #1

Cindy Saunders Taylor
Heart of Georgia Ambassadors

2	medium raw sweet potatoes
1	cup sugar
1	(8-ounce) can crushed pineapple
½	cup raisins (optional)
1 ½	cups chopped nuts
¾	cup melted butter
1	teaspoon vanilla
1	cup milk

Peel and boil potatoes until soft. Using a potato masher, mash potatoes in milk. Add all other ingredients and pour into a buttered casserole dish. Bake at 350 degrees for 45 minutes. Soufflé may be frozen.

Optional: After baking, add marshmallows on top and return to oven; broil until browned.

Yield: 8-10 servings

SWEET POTATO SOUFFLÉ #2

Lane Coleman
Metro South Ambassadors

3	cups mashed sweet potatoes
1	cup sugar
½	teaspoon salt
2	lightly beaten eggs
1/3	stick melted margarine
½	cup milk
1	teaspoon vanilla

Topping:

1/3 stick margarine (melted)
1 cup brown sugar
1/3 cup flour
1 cup chopped nuts (pecans or walnuts)

Cook sweet potatoes until tender; drain. Mix all ingredients together and pour into a greased baking dish. Cover with topping and bake 35 minutes at 350 degrees.

Siimilar recipes submitted by:
Doniver Black
Austell CGP
Zann Hayes
Metro South CGP
Marlene Jarrett
Athens Ambassadors
Sandra Rowan
Columbus Ambassadors

TWICE-BAKED POTATOES

Wanna Philpot
General Office CGP

7 baking potatoes
¼ cup butter
½ cup sour cream
1 teaspoon salt
½ teaspoon black pepper
½ pound grated Cheddar cheese
Chopped chives or chopped green onions (optional)

Bake potatoes. Scoop out middle of potatoes and add butter, sour cream, salt and pepper. Mix potatoes and seasonings until smooth and well blended. Scoop mixture back into skins. Top with grated cheese. Bake 15 minutes at 350 degrees.

UNFRIED FRENCH FRIES ♥

Kimberly Glissen
Brunswick CGP

5 large baking potatoes (about 2 ½ pounds)
Pam cooking spray
2 large egg whites
1 tablespoon Cajun seasoning

Preheat oven to 400 degrees. Slice each potato lengthwise into ¼-inch slices; then cut each slice into matchstick-size slices. Coat a baking sheet with 3 sprays of Pam. Combine egg whites and Cajun seasoning in a large bowl. Add potatoes and mix to coat. Spread in a single layer on baking sheets, leaving a little space between, if possible. Place on bottom oven shelf. Bake for 40-45 minutes, turning with a spatula every 6-8 minutes until crisp.

VIDALIA ONION CASSEROLE

Peggy Grubb
State President 1992

2 tablespoons butter
2 tablespoons flour
1 chicken bouillon cube
1 cup warm water
1 (5-ounce) can evaporated milk
3 cups Vidalia onions (cut into wedges and boiled with ½ teaspoon salt)
1 cup stuffing mix
½ cup grated sharp cheddar cheese

Use water and bouillon cube to make broth. Melt butter, stir in flour, and then add broth and milk. Cook until thickened. Add onions. Pour into dish and cover with stuffing mix and cheese. Bake at 350 degrees for 30 minutes.

VIDALIA ONION PIE

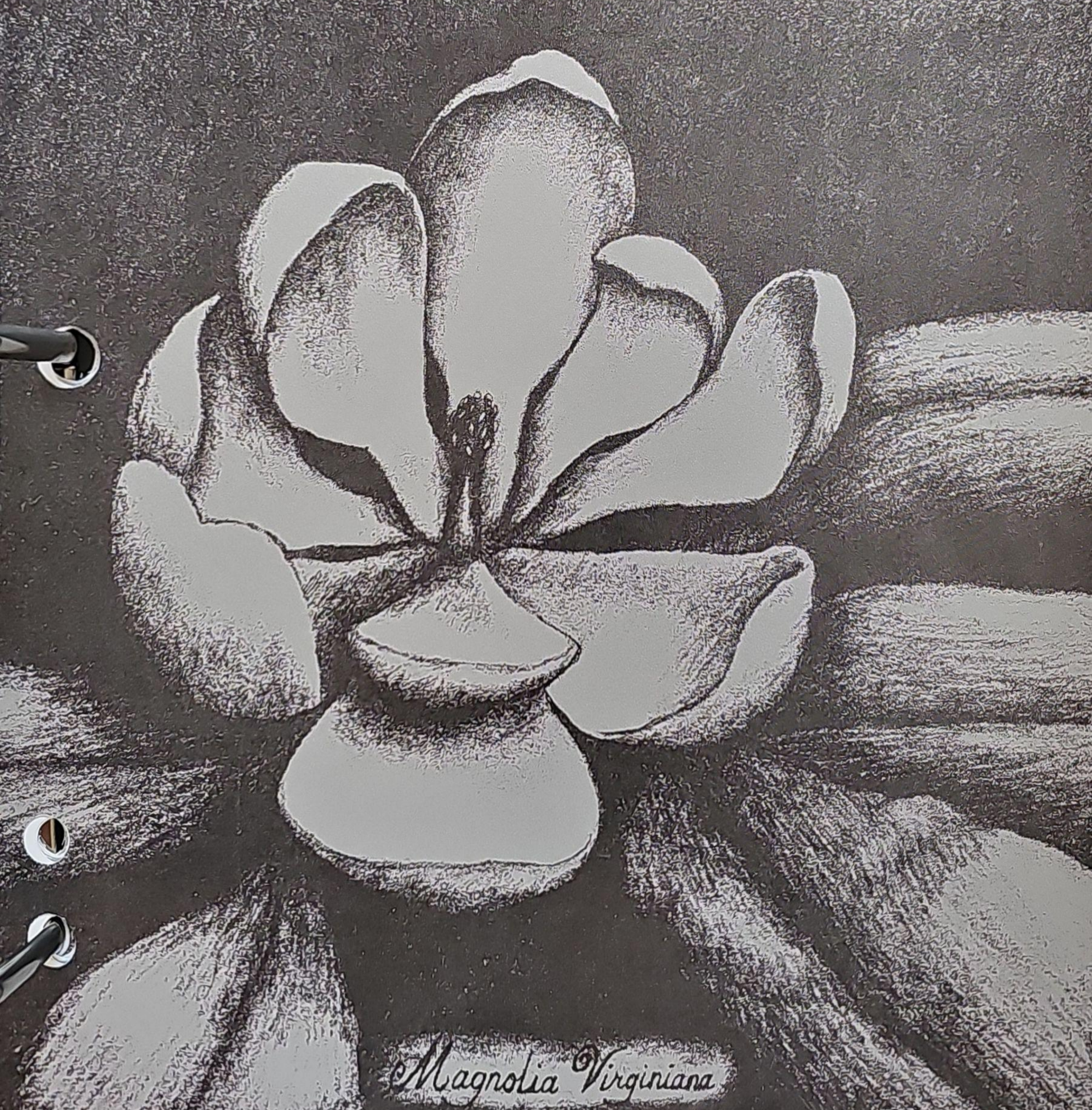
Merietta Jones
Clayton CGP

1 cup crushed Ritz crackers
1 stick melted margarine (divided)
3 cups sliced Vidalia onions
2 eggs
1 cup shredded Cheddar cheese
¾ cup milk

Mix crackers and butter; press into pie pan to make pie shell. Sauté onions and butter. Pour into pie shell. Mix eggs and milk and pour over onions. Top with cheese and bake at 350 degrees for approximately 30 minutes.

Notes

Children's Section



CHILDREN'S SECTION

Brain Freeze Smoothie
Edible Fish Bowl
Marshmallow Popcorn Balls
Nutty Layered Sandy Cups
Pizza Hot Dogs
Pretzel Hugs
Puppy Chow
Rocky Road Cones
School Bus Breakfast
Treat for the Birds
Yogurt Popsicles

BRAIN FREEZE SMOOTHIE

Jim Lovett
Southern Force CGP

1 cup frozen strawberries
1 ripe banana
1 (6-ounce) strawberry yogurt (or any flavor)
2 cups ice cold milk
4 big scoops vanilla ice cream

Combine ingredients in blender in the order listed. Blend on low setting for 20-25 seconds. Serve immediately to kids 14 and under. Drink fast for the brain freeze effect or slowly to really enjoy.

Note: 15 year olds and up cannot drink this responsibly without having to buy new clothes—HIGH CALORIE!

EDIBLE FISH BOWL

Peggy Grubb
State President 1992

Blue Jell-O
Grapes
Gummy fish

Prepare blue Jell-O as directed on package. Chill until partially set In a deep clear bowl or small individual bowls. Sink grapes to the bottom to look like rocks. Set in gummy fish to look like they are swimming.

MARSHMALLOW POPCORN BALLS

Kimberley Glisson
Brunswick CGP

6 tablespoons butter
3 cups miniature marshmallows
½ (3-ounce) package raspberry gelatin (3 tablespoons)
3 quarts popped unsalted popcorn

In a saucepan melt butter; add marshmallows and stir until melted. Mix in dry gelatin. Pour mixture over popcorn; mix well with buttered hands and form into balls.

NUTTY LAYERED SANDY CUPS

Christy Cochran
Metro West CGP

1/3 cup hazelnuts (filberts)
16 vanilla wafers
1 tablespoon margarine or butter
1 cup whipping cream, whipped (divided)
½ cup hazelnut spread with cocoa (Nutella)
1 cup cold milk
1 (3.4-ounce) package instant vanilla pudding mix

Place piece of waxed paper on work surface. In blender or food processor with metal blade, process hazelnuts and vanilla wafers until finely ground. Melt margarine in medium nonstick skillet over medium heat. Add crumb mixture and cook 4-5 minutes or until golden brown, stirring occasionally. Spoon onto waxed paper; cool 10 minutes or until completely cooled. Meanwhile, in small bowl, fold ¼ cup whipped cream into hazelnut spread until well blended. In medium bowl combine milk and pudding mix; beat with wire whisk until smooth and thickened. Fold remaining whipped cream into pudding until blended.

To Assemble Desserts: Place six 7-ounce disposable clear plastic tumblers (or glass custard cups) on cookie sheet. Spoon 1 rounded tablespoon crumb mixture in bottom of each cup. Spoon ¼ cup pudding mixture over crumbs, spreading to cover. Place hazelnut spread mixture in a small resealable plastic bag. Cut a small hole in bottom corner of bag. Squeeze bag to pipe evenly on top of each pudding layer. Divide remaining pudding mixture evenly among desserts. Top with remaining crumbs. If desired, garnish each dessert with paper drink umbrella. Serve immediately, or cover and refrigerate 1 hour or until chilled.

Ingredient Information: Chocolate hazelnut spread is extremely popular in Europe, where all kids of all ages enjoy chocolate sandwiches for breakfast and snacks. Look for it in the peanut butter and jam section of the grocery store.

Just for Kids: Ice cream wafers make great edible spoon sticks; use your child's favorite flavor.

Pack it Up: Shop party supply stores for clear plastic cups with lids to make these picnic treats easy to transport and serve.

PIZZA HOT DOGS

Peggy Grubb
State President 1992

4	hot dog buns
4	hot dogs
12	slices mozzarella cheese
1	(14-ounce) jar pizza sauce
	Grated Parmesan cheese

Split hot dogs and hot dog buns lengthwise. Place buns on a cookie sheet. Place mozzarella cheese over buns. Place split hot dog on each bun. Spread pizza sauce over hot dogs; sprinkle with Parmesan cheese and broil until cheese bubbles and the hot dogs are hot.

PRETZEL HUGS

Kim Weaver
Columbus CGP

Small round basket weave pretzels (about size of half dollar)
Hershey's Hugs
M&Ms candies

Line cookie sheet with parchment paper. Place pretzel on paper and place the Hershey's Hug on top of the pretzel. Bake at 170 degrees for 4-5 minutes. Remove form oven and place M&M on top. Refrigerate for 10 minutes and then place on counter to finish cooling. Depending on the season (Easter, Christmas, etc.) you can coordinate with M&Ms. This is a perfect treat for children's class parties.

PUPPY CHOW

Jim and Arlene Tidwell
Rome Ambassadors

1	stick margarine
1	cup chocolate chips
1	cup chunky peanut butter
1	box Rice Chex cereal
2 ½	cups powdered sugar

Melt margarine, chips and peanut butter together. Add cereal. Put powdered sugar into gallon-size plastic zip-lock bag and shake cereal mixture into it. Pour into serving bowl.

ROCKY ROAD CONES

Vesta Doster
General Office CGP/Rome Ambassadors

1 pint chocolate or vanilla ice cream
3 (1.55-ounce) milk chocolate candy bars (chopped)
½ cup walnuts (toasted and chopped)
½ cup miniature marshmallows (chopped)
5 wafer ice cream cones

Line 2 cookie sheets with foil. Place in freezer until pans are cold. Remove one cookie sheet from the freezer. Using an ice cream scoop, drop 5 balls ice cream onto the cookie sheet. Freeze until firm. Mix chocolate, walnuts and marshmallows in a medium bowl until well blended. One at a time, add each ball of ice cream to the bowl, pressing and rolling until completely covered. Remove other cookie sheet from freezer. Place balls on the cold cookie sheet. Freeze 2 hours until hard and serve. Or place frozen balls in individual plastic resealable sandwich bags and freeze up to 2 weeks. To serve, put a frozen scoop in each cone.

Yield: 5 servings

SCHOOL BUS BREAKFAST

Christy Cochran
Metro West CGP

1 cup low-fat vanilla yogurt
1/3 cup strawberry nectar
¾ cup frozen unsweetened quartered strawberries
1 frozen banana (sliced)

Combine yogurt and strawberry nectar in blender. Add strawberries and banana. Blend until smooth.

TREAT FOR THE BIRDS

Dot Hastings
Valdosta CGP

Bagels, English muffins or stale bread
Peanut butter and/or honey
Birdseed
Cord or yarn
Ears of corn
Medium weight wire
Dull sewing needle
Brightly colored, donut-shaped cereal
Dental floss
Apples and/or oranges

Bread Treats: Cut bagel or muffin in half. Spread 1 side with peanut butter or honey. Sprinkle with birdseed to coat. Thread a short piece of cord or yarn through the bread or hole of the bagel. Tie a loop for hanging.

Corn Treats: Wrap medium-weight wire around the ear of corn, leaving a small tab at the end to use for hanging.

Cereal Garlands: Thread a long length of dental floss on a dull needle. Thread cereal onto the floss.

Apple/Orange Treats: Cut the apple or orange into thick slices, pierce a small hole in each slice and thread yarn or cord through the hole.

Hang bird treats outside on tree limbs.

YOGURT POPSICLES

Kimberely Glissen
Brunswick CGP

1 (8-ounce) carton plain yogurt
1 (6-ounce) can concentrated unsweetened fruit juice
Dash of vanilla or honey

Mix ingredients and freeze in 3-ounce paper cups. Insert wooden sticks or spoons for handles when partially frozen.

Notes

Cooking Information

Magnolia Wilsoniana

COOKING INFORMATION

Abbreviations
Canning Tips
Cooking for a Crowd
Emergency Substitutions
Herbs and Spices
Measurement Equivalents
Table for Cooking Vegetables
Terms - Cooking
Terms - Recipes

ABBREVIATIONS

tsp.	= teaspoon	qt.	= quart
Tbsp.	= tablespoon	pt.	= pint
lb.	= pound	pkg.	= package
oz.	= ounce	min.	= minutes

CANNING TIPS

Canning food preserves it by destroying spoilage microorganisms with heat and sealing. Canning is done by heating food hot enough and long enough to destroy harmful organisms and stop enzyme action. The processing method is determined by the acid content of the food. Acid foods include all fruits and some vegetables such as: tomatoes, pimento and sauerkraut; also pickles and relishes. Foods can be canned safely at the temperature of boiling water; this processing is done in a "water-bath canner."

Before starting to prepare the food, make sure you are using the right kind of canner and that it is in good working order.

For acid foods, use a boiling-water-bath canner (also called a "cold-pack canner") or any deep saucepot or kettle with a rack to keep jars at least 1/2 inch above the jars and large enough so jars do not touch the sides or one another.

Jelly, jam, preserves, conserve, marmalade and fruit butter are excellent ways to use fruit that may not be ideal for freezing or canning due to variations in size, shape and degree of ripeness.

For cooked mixtures, use a 7-to-10 quart saucepot or kettle with a broad, flat bottom. Pan should be about three times larger than amount of ingredients.

Jelly glasses with tight-fitting covers, and canning jars with lids may be used. For preserves and soft jams, use canning jars with lids that can be tightly sealed. In warm, humid climates, seal all jellies, jams and preserves in canning jars with caps.

COOKING FOR A CROWD

The season of the year rules the food choices to a degree. Also variety in flavor, texture, color and form. Plan best use of refrigerator space. Decide type of service, buffet, family style or served plates with waitresses.

AMOUNTS OF FOOD NEEDED FOR 25-50-100

FOOD	25	50	100
Can Beans, Baked	6-lb. cans or 2 #10 cans	4 #10 cans	1-10 lb. can
Plain can Beans -dried	3 lbs. Same as above	6 lbs.	12 lbs.
Beans, string,fresh -frozen -canned	5-6 lbs. 5-12 oz. pkgs. 5 #2 cans or 1 #10 can	10-12 lbs. 3-40 oz. pkgs. 2 #10 cans	20-24 lbs. 6-40 oz. pkgs. 4 #10 cans
Cabbage shredded for slaw	4 lbs.	8 lbs.	16 lbs.
Corn -canned -frozen	6-3 oz. cans 1 #10 can 5-12 oz. pkgs.	2 #10 cans 5-40 oz. pkgs	4 #10 cans 10-40 oz. pkgs.
Carrots	6 lbs.	12 lbs.	24 lbs.
Fruit Cocktail	1 #10 can	2 #10 cans	4 #10 cans
Ham for Baking	10 lbs.	18-20 lbs.	36-40 lbs.
Meat for Meat Loaf	5 lbs.	9-10 lbs.	18 lbs.
Poultry for Roasting	15 lbs.	30 lbs.	60 lbs.

HELPFUL EMERGENCY SUBSTITUTIONS

Buttermilk ..... 1 cup = 1 tbsp. lemon juice or vinegar - ..... sweet milk to make 1 cup

Chocolate (unsweetened)..... 1 square = 3 tbsp. cocoa - 1 tbsp. vegetable shortening or butter

Cornstarch ..... 1 tbsp. = 2 tbsp. flour

Cream, light ..... 1 cup = 3 tbsp. butter + 7/8 cup milk or ..... 1 cup evaporated milk.

Flour ..... 2 tbsp. = 1 tbsp. cornstarch

Garlic, clove ..... 1/8 tsp. = instant minced garlic or garlic ..... powder

Herbs, fresh ..... 1 tbsp. = 1 tsp. dried

Honey ..... 1 cup = 1 1/4 cups sugar - I cup liquid

Milk, fresh whole ..... 1 cup = 1/2 cup evaporated milk - ..... 1/2 cup water

Onion, raw chopped ..... 1/4 cup = 1 tbsp. instant chopped, minced or ..... flaked onion

HERBS AND SPICES

ALLSPICE: A pungent and aromatic flavor. Use with beef, game, gravies or marinades.

ANISE SEED: A strong flavor and scent of licorice. Use with cheese, shellfish, cream, cottage cheese, fruit pies, fruit syrups or cookies.

BASIL: A delicate, sweet, pungent flavor and spicy, aromatic scent. Add fresh chopped basil to salads, stews, eggs, fish and tomato bases.

BAY LEAF: A slightly bitter taste so don't overuse. Use one or two in soups and stews, one in pickles and two in stuffings.

CARAWAY SEED: A slightly sharp taste and distinctive aroma. Use with cucumbers, in salads, cakes, cookies, fruit pies and cheese spreads.

CARDOMON SEED: A fragrant and fiery spice from the ginger family. Use in curries, baked applies, fruit compotes, pickles and ground in cookies.

CELERY SEED: The flavor of fresh celery but strong and slightly bitter. Don't overuse. Add a little to meatloaf, soups, vegetables and salads.

CHILI POWDER: A blend of several ingredients-hot, pungent and spicy. Use in hot dishes, meat, seafood, pickles, dips and salad dressings.

CHIVES: A delicate and mild onion flavor. Good with chicken, fish and egg dishes. Chop and add to salads and soups as a garnish.

CINNAMON: A sweet and aromatic spice. Use in mulled wines, fruit dishes, cakes and cookies. It's interesting with beef or lamb.

CLOVES: A hot spicy flavor with a strong aroma. Use in spiced fruits, fruit juices, pickles, pork, ham, cookies and cakes.

CORIANDER SEED: A sweet and tart lemon-like flavor. Use in dried fruits, marinades, poultry stuffings and dried bean soups. Rub ground on pork.

CUMIN SEED: A slightly bitter flavor and aroma. Use with beef, lamb, chicken, curries, chili dishes or to spice up rice and bean dishes.

DILL: A delicate and slightly sharp flavor and aroma. Use in pickles, cucumbers, new potatoes, fish, shellfish and add fresh chopped to salads.

FENNEL SEED: A sweet, anise-like flavor and aroma. Use over breads, cakes and cookies. Use in poaching fish, salad dressings and rice pilafs.

GINGER: A pungent, hot, sweet taste. Use in fruit dishes, cake batters, and with meat and poultry for oriental-style dishes.

MACE: Similar to nutmeg, but stronger. Use in pickles, marinades for game, cake batters, fish, eggs, cream sauces and chocolate desserts.

MARJORAM: A versatile, pungent herb similar to oregano. Add to stews, soups, braised meat, pork roast, fish and simple vegetable dishes.

MINT: Strong, sweet and cool. Good with peas and new potatoes, fruit desserts, teas, jellies, relishes, salads, and as a garnish for drinks.

MUSTARD SEED: A sharp, pungent taste and strong aroma. Add to pickles, relishes, the cooking water of corned beef and vegetables, and dips.

NUTMEG: Sweet, delicate and aromatic. Good with milk and cream sauces, apples and pears. Add to vegetable dishes and sprinkle on eggnog.

OREGANO: Similar to marjoram, but stronger. Use with tomato sauces, rub on pork or lamb before roasting and add to stuffings and marinades.

PAPRIKA: A sweet pepper flavor with warm aroma. Use in egg and cheese dishes, casseroles, seafood, beef, chicken and veal.

PARSLEY: A mild flavor that enhances most dishes. Use generously in soups, stews and sauces. Sprinkle on seafood, cheese and vegetables.

PEPPER: Hot, aromatic and pungent. Use white in cream dishes where black specks look bad. Use red in curries, spreads, stews and soups.

POPPY SEED: A sweet, mild nut-like flavor. Good with cheese dips, spreads, breads, salad dressings and mixed with butter over noodles.

ROSEMARY: A bitter-sweet flavor. Rub on beef, pork, lamb or veal before roasting. Add to stews, fish and chicken.

SAGE: A slightly bitter, strong flavor. Use in stuffings for chicken, duck or goose, and with care in cheese dishes.

SAVORY: A pine-like aroma. Add a little to egg dishes, stuffings, soups, stews, salads, sauces, hamburger, meat pies, fish and seafood casseroles.

SESAME SEED: A nut-like flavor and aroma. Toast and add to mild and cream cheeses, dips, spreads, salads, vegetables, batters and soups.

TARRAGON: A delicate, pungent taste and delightful aroma. Use with wine vinegar, mayonnaise bases, eggs, cheese, fish, seafood and salads.

THYME: A pungent flavor and distinct aroma. Use in stews and casseroles with wine. Add to buttered vegetables, eggs, seafoods and stuffings.

MEASUREMENT EQUIVALENTS

Dash	Less than 1/8 teaspoon
3 teaspoons	1 tablespoon
2 tablespoons	1 fluid ounce
4 tablespoons	1/4 cup
5 tablespoons + 1 teaspoon	1/3 cup
16 tablespoons	1 cup
1 cup	8 fluid ounces
2 cups	1 pint (16 fluid ounces)
4 cups	1 quart (32 fluid ounces)
4 quarts	1 gallon
1 pound	16 ounces (dry measure)

MORE EQUIVALENTS

Butter or Margarine - 1 stick (1/4 lb)	= 1/2 cup
Cabbage - 1 lb.	= 4 cups shredded
Cheese - 1/4 lb.	= 1 cup shredded
Flour - 1 lb.	= 4 cups
Macaroni and Spaghetti - 1/2 lb. uncooked (4 cups)	= 4 cups cooked
Onion - 1 medium	= 1/2 cup chopped
Rice - 1 cup uncooked	= 4 cups cooked
Shortening, vegetable - 1 lb.	= 2 cups
Sugar, brown - 1 lb.	= 2¼ cups firmly packed
Sugar, confectioners - 1 lb.	= 3½ cups sifted
Sugar, granulated - 1 lb.	= 2¼ cups

TABLE FOR COOKING VEGETABLES

VEGETABLE	WAYS TO PREPARE	COOKING	TIME
ASPARAGUS	Wash; gently scrub with vegetable brush. Break the stalks. They will snap where tender part starts.	Cook covered in small amount of boiling salted water. Cut up Whole spears	8-10 mins. 10-15 mins.
BEANS, GREEN OR WAX	Wash; remove ends and strings. Cut in 1 inch pieces, leave whole, or slit lengthwise.	Cook covered in small amount of boiling salted water.	20-30 mins.
NAVY BEANS, DRIED	Rinse. Soak overnight in 3 times as much water as beans; OR bring to boil, simmer several minutes, and let stand 1 hour or more.	Cover and simmer in water used for soaking. Add salt.	1 1/2 hrs.
BEETS	Cut off all but 1 inch of stems and wash and scrub thoroughly. Do not pare.	Cook covered in boiling salted water. Peel when done.	35-60 mins.
BROCCOLI	Remove tough part of stalks and outer leaves. Split rest of stalk almost to flowerets; OR cut in 1-inch pieces; separate stalks from flowerets.	Tie stalks in bundles using folded strips of foil. Cover, cook standing up in boiling salted water. Cook pieces covered in boiling salted water to cover 5 to 8 mins.; add flowerets.	15-20 mins.

VEGETABLE	WAYS TO PREPARE	COOKING	TIME
BRUSSELS SPROUTS	Wash thoroughly; cut off wilted leaves. If large Brussels sprouts, cut in half lengthwise.	Cook covered in small amount of boiling salted water.	10-15 mins.
CABBAGE, GREEN	Wash; remove wilted outer leaves. Cut in 6 to 8 wedges; OR shred.	Cook covered in small amount of boiling salted water.	10-12 mins.
CARROTS	Wash, scrape or pare. Slice, cut up in quarters or strips, or leave whole.	Cook covered in small amount of boiling salted water or in consomme.	20-25 mins. Whole
CAULIFLOWER	Remove leaves and some of the woody stem. Leave whole or separate into flowerets.	Cook covered in small amount of boiling salted water.	20-25 mins. Whole 15-20 mins. Flowerets
CELERY	Scrub thoroughly. Cut off leaves and rim roots. Slice into desired lengths.	Cook uncovered in small amount of boiling salted water or in consomme.	10-15 mins.
CORN	Remove husks and silks from fresh corn. Rinse and cook whole.	Cook covered in small amount of boiling salted water; OR cook uncovered in enough boiling salted water to cover ears.	6-8 mins.
EGGPLANT	Wash. If skin is tough, pare. Cut in 1/2-inch slices.	Dip in beaten egg, then in fine dry bread crumbs. Brown slowly on both sides in hot fat. Season.	Approx 4 mins.

VEGETABLE	WAYS TO PREPARE	COOKING	TIME
MUSHROOMS	Wash; cut off tips of stems. Leave whole or slice.	Add to melted butter in skillet; sprinkle with flour and mix. Cover and cook slowly turning occasionally.	8-10 mins.
OKRA	Wash pods; cut off stems. Slice or leave whole.	Cook covered in small amount of boiling salted water.	8-15 mins.
PARSNIPS	Wash thoroughly; pare or scrape. Slice lengthwise crosswise.	Cook covered in small amount of boiling salted water.	15-20 mins.
PEAS, GREEN	Shell and wash.	Cook covered in small amount of boiling salted water.	8-15 mins.
SPINACH	Cut off roots and wash several times in lukewarm water, lifting out of water as you wash.	Cook covered without adding water. Reduce heat when steam forms. Turn often while cooking.	3-5 mins
TOMATOES	Wash ripened tomatoes.	Cook slowly, covered without adding water.	10-15 mins.
ZUCCHINI	Wash; do not pare. Slice thin.	Season and cook covered in butter in skillet for 5 mins. Uncover and cook till tender, turning slices.	10 mins. Total

TERMS USED IN COOKING

ANTIPASTO: A course of assorted appetizers and relishes, such as olives, anchovies, sliced sausage, artichoke hearts.

APPETIZER: A small serving of food served before or as the first course of a meal.

ASPIC: A transparent jelly, usually meat, which has been boiled down to become firm when cold.

BATTER: A mixture of flour or liquid that can be beaten or stirred.

BISQUE: A rich thick cream soup made from fish.

BLANCH: To place fruits or nuts in boiling water to remove skins, also to dip vegetables in boiling water in preparation for freezing, canning or drying.

BLINTZES: Thin pancakes folded or rolled around a filling of cheese or fruit, then fried or baked.

BOUILLABAISSE: A chowder made from several varieties of fish and wine.

BOUILLON: Clear soup made from lean beef.

CANAPE: A thin piece of bread, toast, etc., spread or topped with cheese, caviar, anchovies or other foods.

CARAMEL: Burnt sugar syrup used for coloring and flavoring. Also a chewy candy.

CAVIAR: The roe (eggs) of sturgeon or other fish, usually served as an appetizer.

CHICORY: A plant root that is cut into slices, dried and roasted into coffee. The plant leaves are used for salad and sometimes called curly endive.

CHUTNEY: A sauce or relish of East Indian origin containing both sweet and sour ingredients with spices and other seasonings.

CIDER: The juice from pressed apples used as a beverage or to make vinegar.

CLARIFY: To make a liquid clear by adding beaten egg white and egg shells. The egg coagulates in hot liquid and cloudiness adheres to it. The liquid is then strained.

COBBLER: A fruit pie with a rich biscuit dough made in a deep-dish.

COCKTAIL: An appetizer served before or as the first course of a meal. An alcoholic beverage served before the dinner or cut shellfish with tart sauce served at the start of a meal.

COMPOTE: Fruit stewed or cooked in a syrup, usually served as a dessert.

CONSOMMÉ: A clear, strong soup made by boiling meat and bones long and slowly in order to extract their nutritive properties.

COQUILLE: A shell or small dish made in the shape of a shell. Used for baking and serving various fish or meat dishes prepared with a sauce.

CRACKLING: Crisp particles left after fat has been fried out.

CREOLE: A dish made with tomatoes and peppers; usually served with rice.

CREPES: Thin, light, delicate pancakes.

CROQUETTES: Chopped meat held together by eggs, shaped and dipped into crumbs then fried.

DOUGH: A mixture of flour, liquid that is still enough to be kneaded.

DRIPPINGS: Liquids resulting from meat being cooked.

ENTREE: A dish served between the chief courses, before the roast.

FONDUE: A dish made of cheese, eggs, etc.

FRICASSEE: To cook by braising. Meat, especially chicken or veal, browned lightly, stewed and served in a white sauce made with its own stock.

FRITTERS: Vegetables or fish covered with butter then fried in deep fat.

FROSTING: A sugar that has been cooked and used to cover cakes, and other foods.

GIBLETS: The liver, gizzard or heart of poultry.

HORS d'OEUVRES: Tart, salty or crisp foods served as appetizers.

INFUSION: Liquid taken from tea, herbs or coffee.

JULIENNE: Food cut into very thin strips.

MACEDOINE: A mixture of fruits or vegetables.

MINCE: To cut foods in very fine pieces.

MOCHA: Flavoring obtained from coffee or from a combination of chocolate and coffee.

MOUSSE: Preparation with whipped cream as a base; often stabilized with gelatin and chilled.

PAELLA: Main dish of rice, chicken, shellfish, vegetables, saffron and other seasonings. Often includes sausage.

PASTA: A thin, dried dough produced in a variety of forms: spaghetti, macaroni, ravioli.

SCALLOP: A type of seafood. Also, to bake in a sauce.

SCORE: To cut ridges or lines into meat or fish with shallow slashes, usually in a diamond pattern, before cooking.

STROGANOFF: Meat browned with onion and cooked in sauce of sour cream, seasonings, and usually mushrooms.

SUKIYAKI: Main dish made with thin slices of beef, and usually containing soy sauce, bean curd and beans.

SWEETBREAD: The pancreas or the thymus gland of a calf or lamb.

TRIPE: Stomach tissue of beef or lamb.

VINAIGRETTE: A sauce made with vinegar or a combination of oil, vinegar and seasonings.

TERMS USED IN RECIPES

BAKE: To cook covered or uncovered in an oven or oven-type appliance. For meats cooked uncovered, it's called roasting.

BARBECUE: To roast or broil whole, as a hog, fowl, etc. Usually done on a revolving frame over coals or upright in front of coals. To cook thin slices of meat in a highly seasoned vinegar sauce.

BASTE: To moisten food during cooking with pan drippings or special sauce to add flavor and prevent drying.

BEAT: To make mixture smooth by adding air with a brisk whipping or stirring motion using spoon or electric mixer.

BLEND: To thoroughly mix two or more ingredients until smooth and uniform.

BOIL: To cook in liquid at boiling temperature (212 degrees at sea level) where bubbles rise to the surface and break. For a full rolling boil, bubbles form rapidly throughout the mixture.

BRAISE: To cook slowly with a small amount of liquid in tightly covered pan on top of range or in oven.

BREW: To cook in hot liquid until flavor is extracted.

BROIL: To cook by direct heat, usually in broiler or over coals.

CANDIED: To cook in sugar or syrup when applied to sweet potatoes and carrots. For fruit or fruit peel to cook in heavy syrup until transparent and well coated.

CHILL: To place in refrigerator to reduce temperature.

CHOP: To cut in pieces about the size of peas with knife, chopper or blender.

COAT SPOON: When a mixture forms a thin even film on the spoon.

CODDLE: To cook slowly and gently in a liquid just below the boiling point.

COOL: To remove from heat and let stand at room temperature.

CREAM: To beat with spoon or electric mixer till mixture is soft and smooth. When applied to blending shortening and sugar, mixture is beaten till light and fluffy.

CUBE: To cut in even sliced pieces.

CUT-IN: To mix shortening with dry ingredients using pastry blender or knives.

DICE: To cut food in small cubes of uniform size and shape.

DISSOLVE: To disperse a dry substance in a liquid to form a solution.

FOLD: To combine, using a motion beginning vertically down through the mixture, continuing across the bottom of the bowl and ending with a upward and over motion.

GLAZE: A mixture applied to food which hardens or becomes firm and adds flavor and a glossy appearance.

GRATE: To rub on a grater that separates the food into very fine particles.

MARINATE: To allow food to stand in a liquid to tenderize or to add flavor.

MINCE: To cut or finely chop food into very small pieces.

MIX: To combine ingredients, usually by stirring, till evenly distributed.

POACH: To cook in hot liquid, being careful that food holds its shape while cooking.

PRE-COOK: To cook food partially or completely before final cooking or reheating.

ROAST: To cook uncovered without water added, usually in an oven.

SAUTE': To brown or cook in a small amount of hot shortening.

SCALD: To bring to a temperature just below the boiling point where tiny bubbles form at the edge of the pan.

SCALLOP: To bake food, usually in a casserole, with sauce or other liquid. Crumbs are often sprinkled atop.

STEAM: To cook in steam with or without pressure. A small amount of boiling water is used, more water being added during steaming process if necessary.

STIR: To mix ingredients with a circular motion until well blended or of uniform consistency.

TOSS: To mix ingredients lightly.

TRUSS: To secure fowl or other meat with skewers to hold its shape during cooking.

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Magnolia Acuminata

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